

CHÂTEAU DES DEMOISELLES

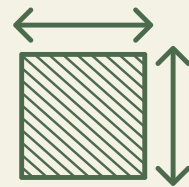
THE VINEYARD

Nestling between Saint-Emilion and Castillon-la-Bataille, Château des Demoiselles is one of the family's most renowned Right Bank estates, celebrated not only for the quality of its wines, but also for its illustrious past engrained in France's rich history.

The name 'Demoiselles' dates back to the end of the Middle Ages, when the estate was managed by a sisterhood of nuns who oversaw the vines and ran a charity school for children in the local parish.



AOC Castillon-Côtes-de-Bordeaux



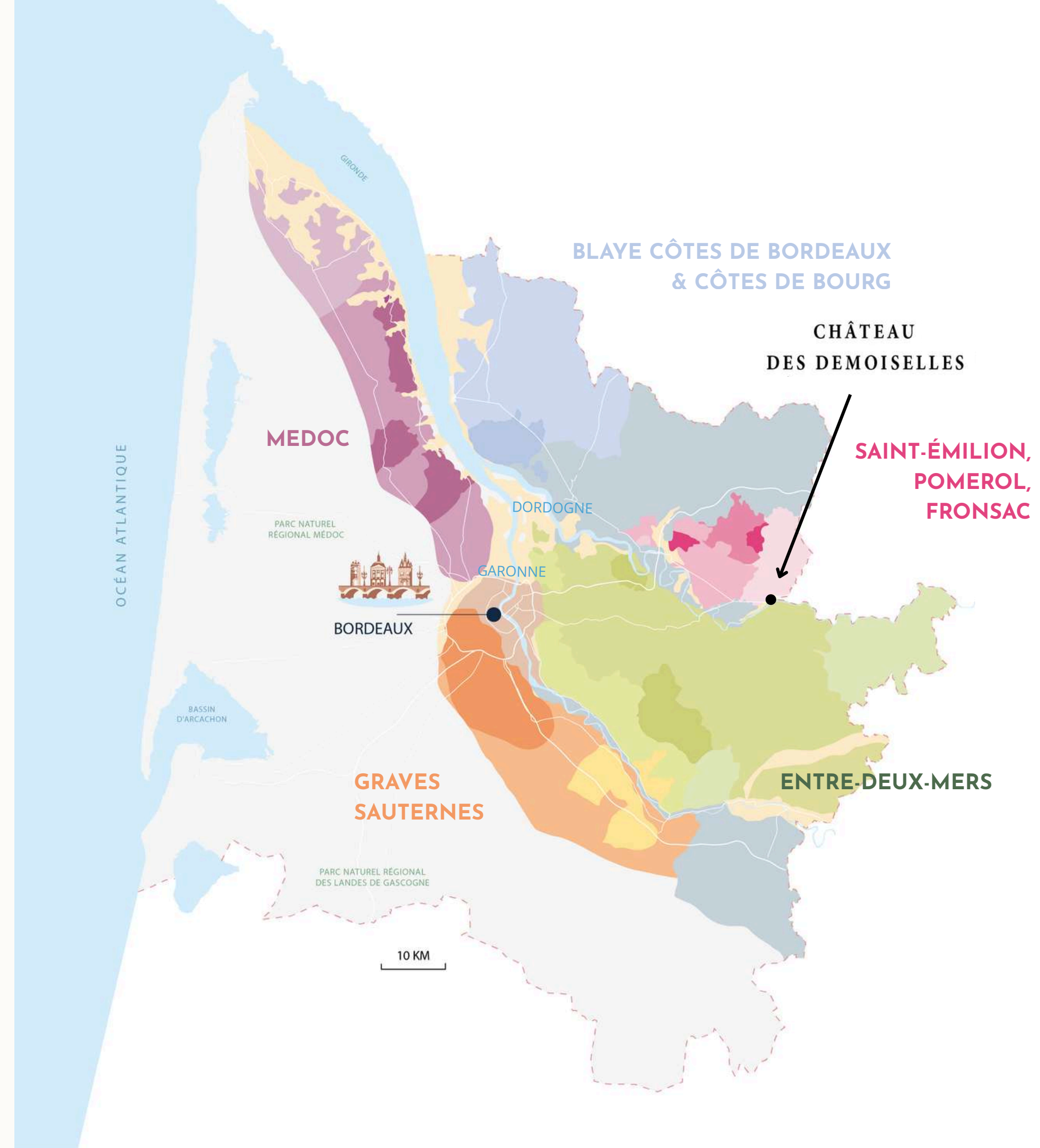
30.10 ha



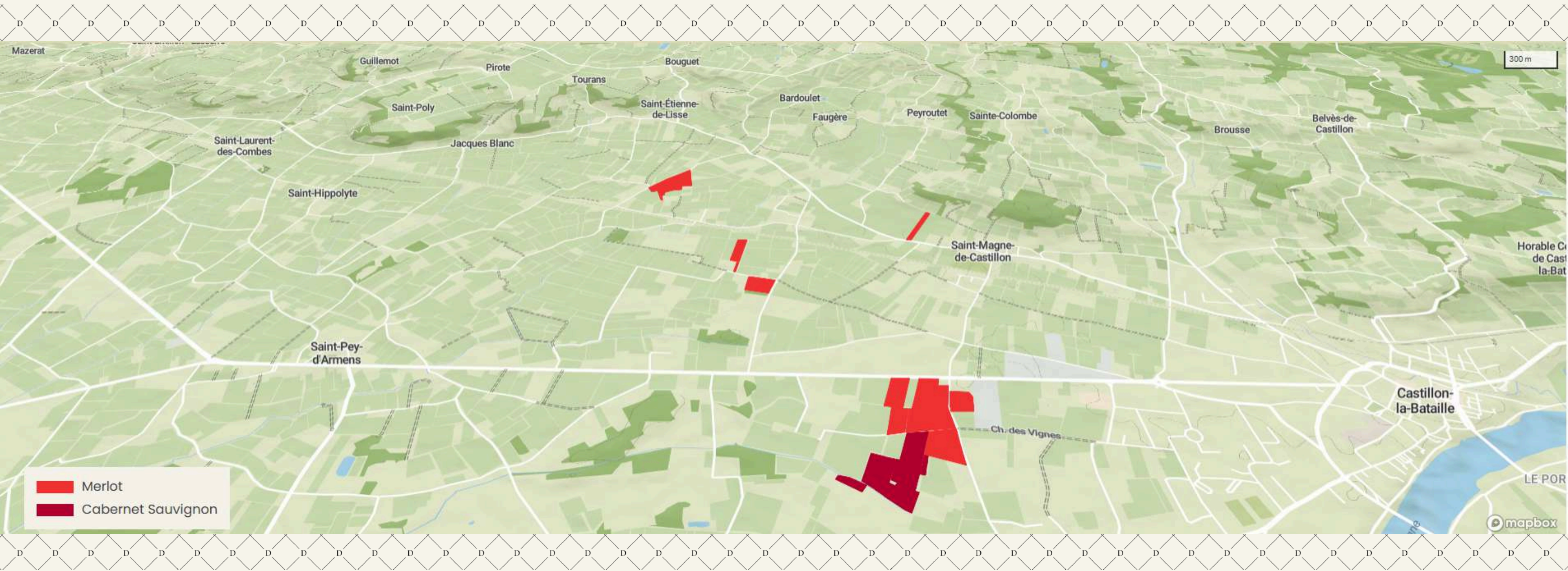
Clay



5,500 vines/ha



LOCALISATION

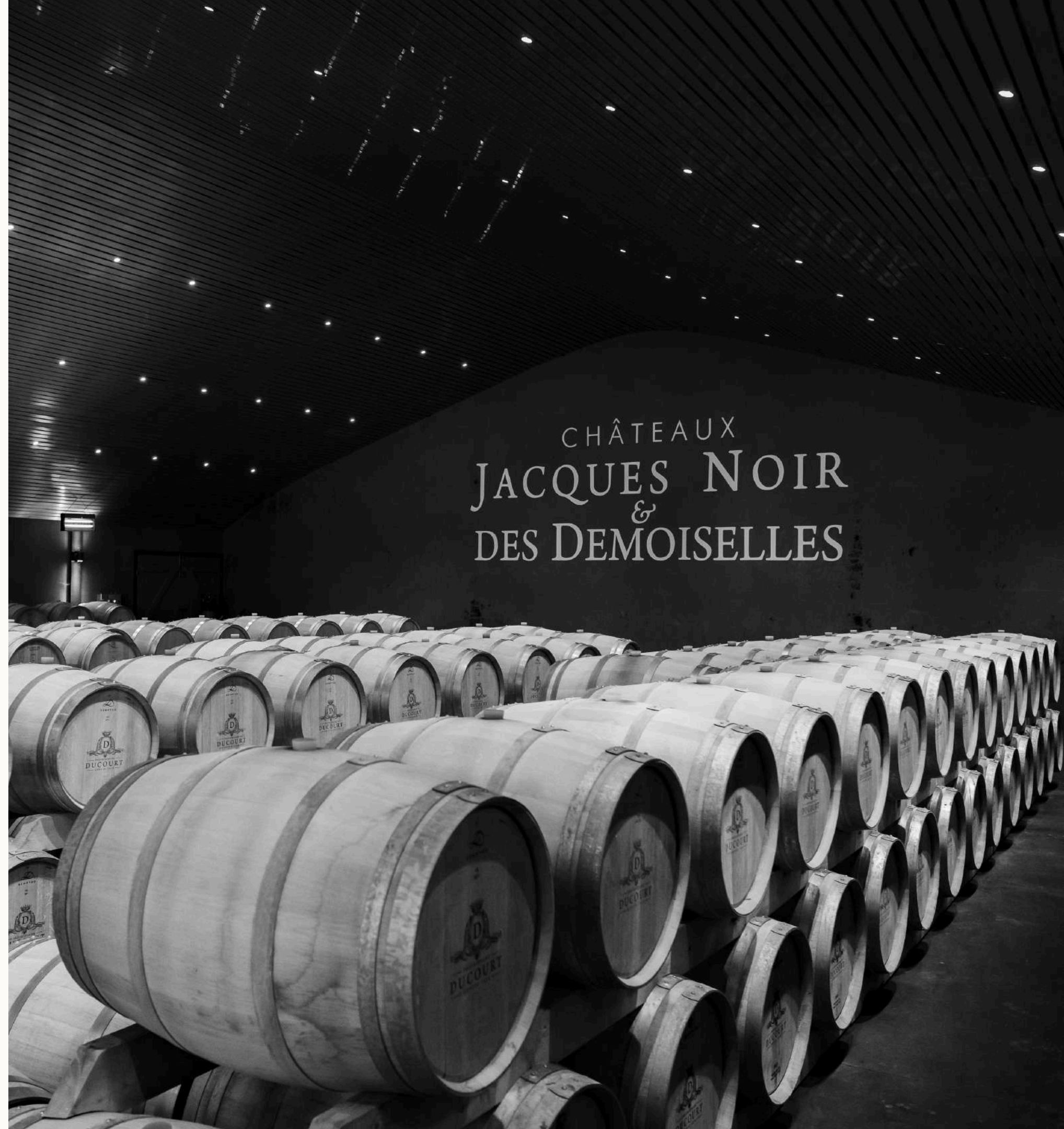


HISTORY

Earl John Talbot, one of the English leaders during the Hundred Years' War, is said to have taken refuge at Château Des Demoiselles before losing both the battle and his life at the final battle in Castillon in 1453.

At the end of the Middle Ages, a congregation of nuns settled on the estate. They tended the vineyards and voluntarily taught the children of the parish. Going "to the Demoiselles" meant you were sure to find help and advises.

Today, the château history is perpetuated by our family, who took over the estate in 2001. Under the guidance of Philippe Ducourt, we undertook a complete replanting of the vineyard. A modern winery was then built to reveal the full potential of this property with its exceptional terroir.



CHÂTEAU DES DEMOISELLES

Appellation: Castillon-Côtes-de-Bordeaux

Blend: Merlot, Cabernet Sauvignon

Certification: HVE 3, CSR "Cultivons Demain".

Maceration: Cold pre-fermentation maceration for 24 to 48 hours.

Fermentation: Alcoholic fermentation in temperature-controlled stainless steel tanks at around 26°C, followed by gentle maceration for 3 weeks at 30°C. Draining and pressing, separation of free-run and press juices. Malolactic fermentation in temperature-controlled stainless steel tanks at around 18°C.

Ageing: In oak barrels for 12 months ($\frac{1}{3}$ new barrels and $\frac{2}{3}$ previously used barrels) and in stainless steel tanks. Bottled and then aged in our cellars for at least another 12 months.

Average annual production: 220,000 bottles



TASTING

2018 VINTAGE

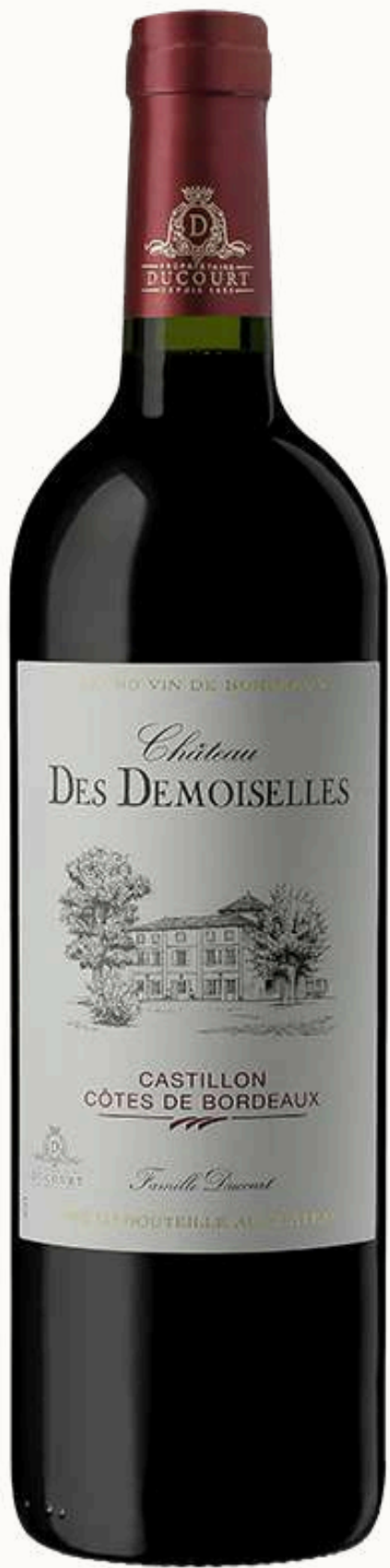
92 POINTS - DECANTER

“Fleshy and ripe but so juicy and alive, the acidity and strawberry character of the fruit creates a lively, bright expression. Fruit on the palate is concentrated on the dark, riper spectrum; plum, date and blackcurrant with soft liquorice undertones, but it all really works together. A deep, seductive style that is balanced, smooth and determined. A classic easy-drinking claret with lovely mentholated finish.”

2020 VINTAGE

92 POINTS – WINE AND SPIRITS MAGAZINE

“This 2020 offers sweetly ripe cassis flavors, delicious fruit without any in-your-face aggressiveness—tart cherry, tart plum, delicate scents of pressed flowers. The earthy, cherry-skin tannins make it firm and mouthwatering, the wine’s richness withheld in a friendly, Bordelais way.”—J.G.



COLOUR

Deep purple

NOSE

Expressive, blending fresh black fruits and a light, integrated oakiness

MOUTH

Rich and supple, supported by rounded tannins. Aromas of blackberry and blackcurrant, with a smooth and harmonious finish.

FOOD & WINE PAIRINGS

Charcuterie, tapas, red meats in sauce or grilled, hard cheeses

CHÂTEAU DES DEMOISELLES

RÉSERVE DE FAMILLE

Appellation: Castillon-Côtes-de-Bordeaux

Blend: Merlot

Certification: HVE 3, CSR "Cultivons Demain".

Maceration: Cold pre-fermentation maceration of 24 to 48 hours.

Fermentation: Alcoholic fermentation in temperature-controlled stainless steel tanks at around 26°C, followed by gentle maceration for 3 weeks at 30°C. Draining and pressing, separation of free-run and press juices. Malolactic fermentation in temperature-controlled stainless steel tanks at around 18°C.

Ageing: In oak barrels for 12 months ($\frac{1}{3}$ new barrels and $\frac{2}{3}$ previously used barrels). Bottled and then aged in our cellars for at least another 24 months.

Average annual production: 3,000 bottles



TASTING

2018 VINTAGE

92 POINTS – JAMES SUCKLING

“Aromas of purple flowers, blackcurrants, wild blackberries, sweet tobacco and dark chocolate. It’s medium-to full-bodied with firm, tight-grained tannins. Focused and layered.”

VINTAGE 2022

92 POINTS - YVES BECK

“What finesse in the bouquet of this Réserve du Château Des Demoiselles! I detect the typical chalky freshness of Castillon, along with inviting nuances of blackberry and mint. On the palate, the wine has character. Its tannins, fresh and youthful, offer vigor and energy, in harmony with the acidic structure. There is also freshness on the finish, which is quite persistent. A wine of character, promising, which deserves some ageing.”



COLOUR

Intense ruby with purple highlights

NOSE

Powerful, blending dark fruits, light vanilla and a hint of violet

MOUTH

Fleshy and fruity, with silky tannins. Notes of toasted hazelnut, pepper, and spice, carried by a beautifully long and elegant structure.

FOOD & WINE PAIRINGS

Grilled or sauced red meats, game, lightly spiced dishes, cheeses, chocolate desserts

Contact

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