

CHÂTEAU D'HAURETS



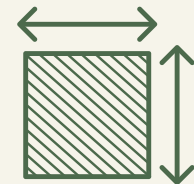
THE VINEYARD

This ancient building, once a modest farm, was converted into a manor house in the 18th century when acquired by a renowned Swedish nobleman.

Bought by our grandparents Henri and Simone in 1983, the château has since become their main residence and a veritable hub for all our family and friends to come together. The setting exudes convivial spirit and art de vivre, just like the wines produced on the estate.



AOC Bordeaux



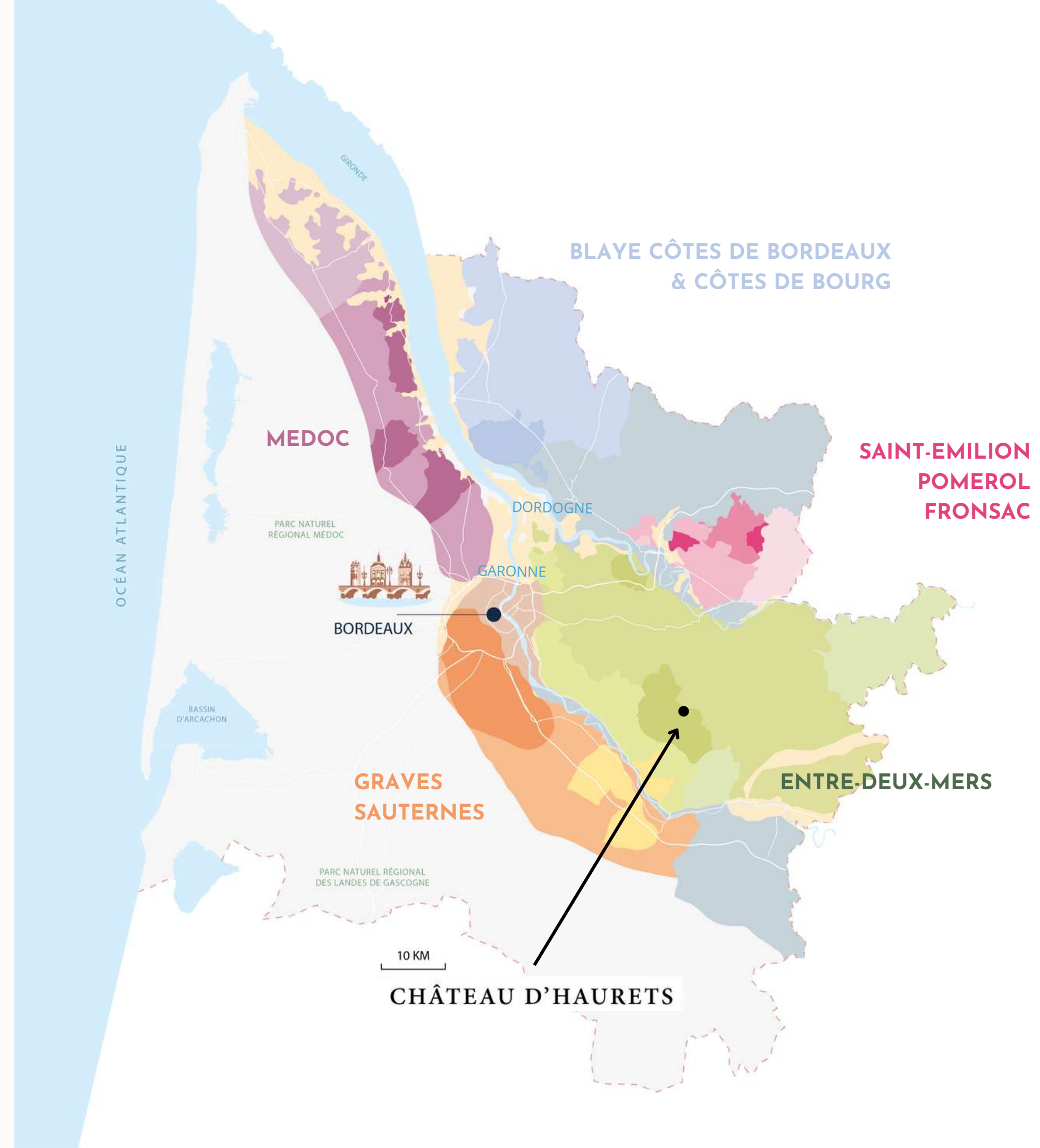
46.20 ha



Clay-Limestone



4,500 pieds / ha



LOCALISATION



HISTORY

The history of Château d'Haurets dates back to the 16th century, when one of our ancestors settled near the village mill.

In the 17th century, the property was acquired by the Swedish consul in Bordeaux, who transformed the original modest farmhouse into an elegant *chartreuse*, notably by adding the wings and the two towers.

At the beginning of the 20th century, the estate became the largest vineyard property in the area and contributed to the development of one of France's first AOCs.

In 1983, our family bought and restored the Château d'Haurets. Henri and Simone Ducourt chose it as their retirement home, and it quickly became much more than a wine estate. Henri cultivated a remarkable collection of roses in the park, while Simone welcomed visiting clients to her table, sharing the richness of local gastronomy.

Today, the Château d'Haurets has become a key gathering place for both our family and our clients. The park is now home to nearly 800 varieties of roses.



CHÂTEAU D'HAURETS

RED

Appellation: Bordeaux

Blend: Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot

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. Run-off and pressing, with separation of free-run and press juices. Malolactic fermentation in temperature-controlled stainless steel tanks at around 18°C.

Ageing: Aged in oak barrels and stainless steel tanks.

Average annual production: 93,000 bottles



TASTING

2020 VINTAGE

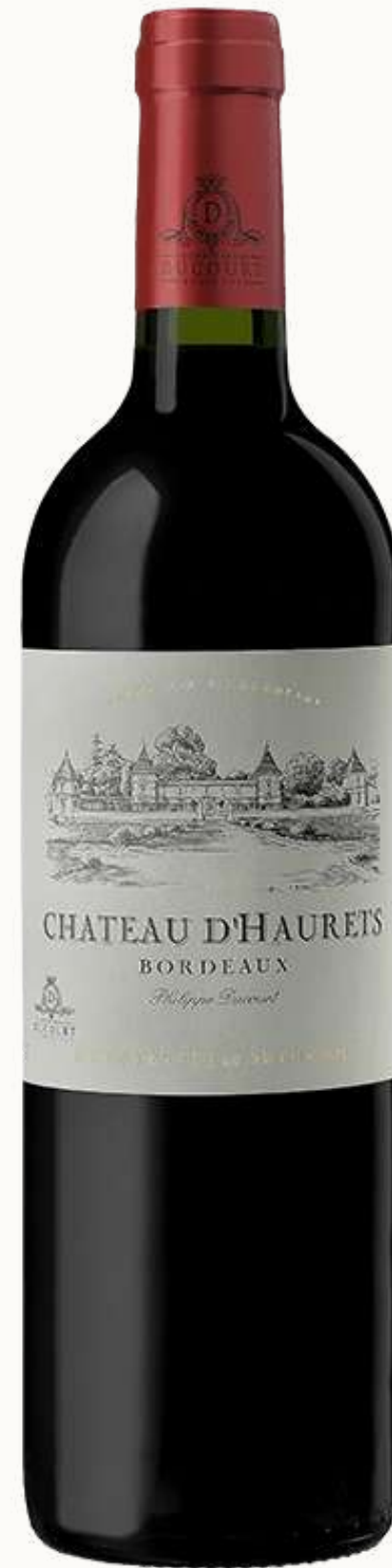
90 POINTS - WINE ENTHUSIAST

"This wine, with its blend that includes an unusual 18% of Petit Verdot, has a smoky aroma and black cherry and spice flavors. It is rich and full, still full of tannins. Wait until 2026."

2022 VINTAGE

90 POINTS - JAMES SUCKLING

"This is fresh and fruity with medium body, a fine texture and juicy acidity. It offers notes of cherries, blackberries, dried flowers and spices. Balanced and already attractive to drink. Drink or hold."



COLOUR

Deep ruby with purple highlights

NOSE

Attractive aromas of red fruits

MOUTH

Fruit-driven and generous, with fine, soft tannins

FOOD & WINE PAIRINGS

Cured meats, tapas, red meats, white meats, cheeses

CHÂTEAU D'HAURETS

WHITE

Appellation: Bordeaux

Blend: Sauvignon Blanc

Certification: HVE 3, CSR "Cultivons Demain".

Maceration: Skin-contact maceration for a few hours depending on ripeness, followed by pressing.

Fermentation: Alcoholic fermentation starts at low temperature (12°C), then gradually rises to finish at 20°C.

Ageing: Aged on lees in temperature-controlled stainless steel tanks.

Average annual production: 108,000 bottles



TASTING

2022 VINTAGE

2 ÉTOILES GUIDE HACHETTE DES VINS 2024

"This is a lovely wine with both intensity and substance, revealing ripe fruit alongside very pleasant hints of citrus on the nose. Harmonious and well-crafted, it is perfectly in line with its vintage and pairs beautifully with baked sea bream or salmon."

2021 VINTAGE

90 POINTS - DECANTER

"Smoky and herbaceous notes, showing aromas of grapefruit pith and yellow apple. Juicy acidity, fresh on the palate. Pleasant finish."



COLOUR

Pale yellow with green highlights

NOSE

Delicate and refined, combining white flowers and fresh fruit aromas

MOUTH

Very elegant, long-lasting, and a beautiful balance between softness and freshness

FOOD & WINE PAIRINGS

Aperitif, fish, seafood, tempura or nuggets

CHÂTEAU D'HAURETS

ROSÉ

Appellation: Bordeaux

Blend: Merlot, Cabernet Sauvignon

Certification: HVE 3, CSR "Cultivons Demain".

Maceration: Short skin-contact maceration for a few hours, followed by pressing.

Fermentation: Alcoholic fermentation starts at low temperature (12°C), then gradually rises to finish at 20°C.

Ageing: Aged on lees in temperature-controlled stainless steel tanks.

Average annual production: 15,000 bottles



TASTING



2024 VINTAGE

1 ÉTOILE GUIDE HACHETTE DES VINS

“This Merlot rosé charms with its precise floral and fruity expression, combining white flowers, orchard fruits, apricot, and citrus notes. The palate is harmonious, balancing volume, freshness, and finesse. A well-crafted rosé of great precision, perfect to enjoy with raw or marinated fish.”



COLOUR

Bright cherry pink

NOSE

Aromas of raspberry and other red berries, with a delicate hint of floral notes

MOUTH

Fruity, light, and elegant

FOOD & WINE PAIRINGS

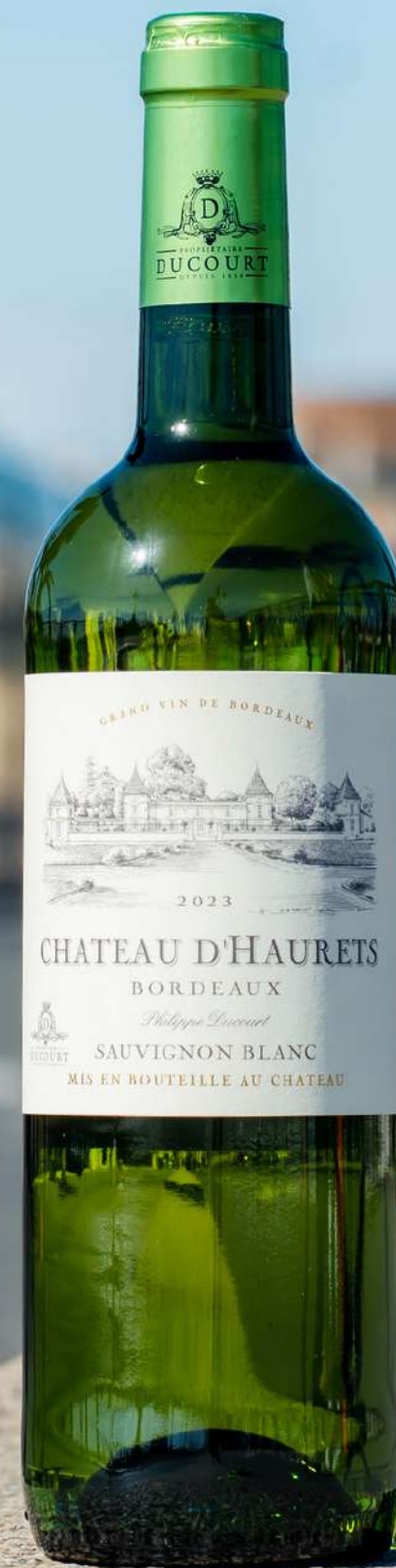
Aperitif, cured meats, fish, pizza, poultry

Contact

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