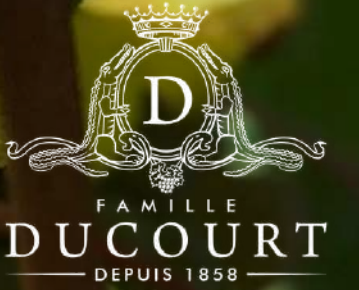


CHÂTEAU
LA HARGUE

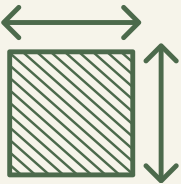


THE VINEYARD

The estate, bought in 1954 by our grandfather, Henri Ducourt, has long been celebrated for its high-quality sweet wines. Planted exclusively with white grape varieties on silty soils, here the grapes thrive due to their proximity to water and sunny exposition. Alternating hot days and cold nights serve to intensify the grape’s aromatic expression. This terroir, famed for its white-grape production, is typical of this corner of Entre-Deux-Mers.



AOC Bordeaux



24 ha



Silty



4,000 vines / ha





HISTORY

La Hargue, in Old French, refers to a forge. It was the place where local farmers would go when domesticated horses were used to work the surrounding land.

In the 19th century, the estate's main activity changed, with vine growing and cherry cultivation taking over. It was during this period that the building was renovated into its current form and granted the title of "Château".

In 1954, Henri Ducourt, then a young winegrower, bought this estate. This purchase marked the beginning of a long series of investments. Historically, the wine produced was a sweet white, but under his direction and with the expansion of the estate, production diversified to include dry white, rosé, and red wines.

Today, we have decided to refocus on the production of sweet white wines, in light of the potential of this outstanding white wine terroir.



CHÂTEAU LA HARGUE

Appellation: Bordeaux Moelleux

Blend: Sauvignon Blanc, Sauvignon Gris, Sémillon

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 in temperature-controlled stainless steel tanks.

Average annual production: 80,000 bottles





VINTAGE 2023

1 ÉTOILE GUIDE HACHETTE DES VINS

“With its smooth, sweet character and notes of ripe, jammy fruit, this Sauvignon charms with ease. The palate is generous and indulgent, offering immediate appeal while retaining a touch of freshness. It pairs beautifully with Roquefort on toast or an autumn fruit tart.”



COLOUR

Bright pale gold

NOSE

A delicate blend of exotic fruits, citrus, and a hint of vanilla

MOUTH

Fine and elegant, perfectly balanced, light and fruit-forward

FOOD & WINE PAIRINGS

Aperitif with foie gras, grilled fish, blue cheeses, sweet or chocolate desserts

TASTING

Contact

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ENTRE-DEUX-MERS
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FAMILLE
DU COURT
— DEPUIS 1858 —