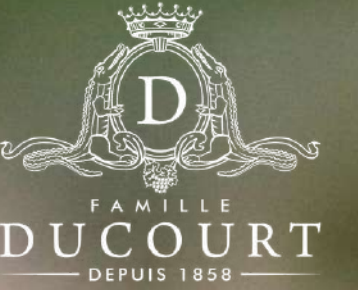


CHÂTEAU
LA ROSE DU PIN

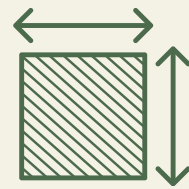


THE VINEYARD

Henri Ducourt has always had a good eye for spotting the finest terroirs in Entre-Deux-Mers. La Rose du Pin was no exception, and in 1965 he began to buy up blocks of vines near the village of Romagne on an outstanding clay-silt plateau. Over the years, the estate has grown in size, taking over a large plot between the two named localities of “A la Rose” and “Le Pin de Cornet”, giving rise to Château La Rose du Pin.



AOC Bordeaux



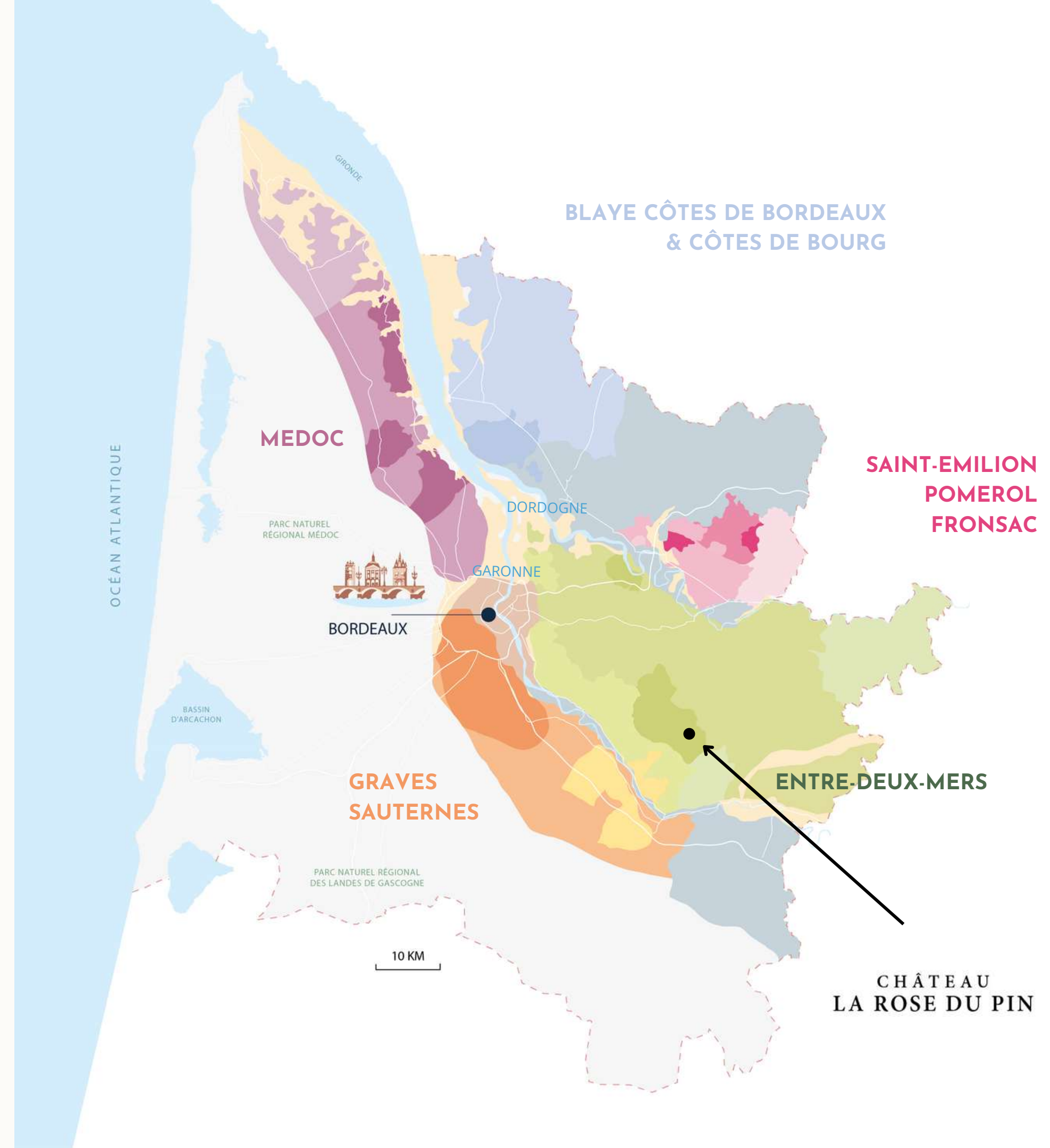
42.25 ha



Silty-Clay



4,500 vines / ha



LOCALISATION



HISTORY

A passionate botanist and a keen expert of the Entre-deux-Mers terroirs, Henri Ducourt chose in 1965 to establish the Rose du Pin estate in Romagne. This village, rich in history - evidenced by the Saint-Vivien church, listed as a historic monument - also bears traces of Roman occupation.

Vines have been cultivated here for centuries. Located southeast of Bordeaux, the estate lies on a remarkable silty-clay plateau, naturally drained by a karstic network. Numerous sinkholes ("cahuges" in the local dialect) encourage deep root systems, contributing to the production of wines with character.

Over the years, our family has acquired additional plots within the village, and Château La Rose du Pin now extends over 43 hectares of vineyards.

In 2021, Château La Rose du Pin was ranked among the **Top 100 Best Wines in the World** by Wine Enthusiast.



CHÂTEAU LA ROSE DU PIN

RED

Appellation: Bordeaux Supérieur

Blend: Merlot, Cabernet Sauvignon, 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. Barrel ageing for 12 months, followed by bottling and further aging in our cellars for at least 12 additional months.

Average annual production: 72,000 bottles



TASTING

MILLÉSIME 2022

90 POINTS - WINE ENTHUSIAST MAGAZINE,

“Full and ripely textured, this wine conveys smoke and blackberry flavors. With tannins still in place, it does need some time, but its balance and richness are assured. R.V”

MILLÉSIME 2022

1 ÉTOILE AU GUIDE HACHETTE 2025

“A vineyard acquired by the Ducourt family in 1983, located near the village of Romagne, in the plots known as A-la-Rose and Pin-de-Cornet. In the glass, the wine shows good substance, driven by ripe, slightly jammy fruit and subtle toasted oak notes. On the palate, it is round, generous, and well-structured, with a fresh, lingering finish that brings length.”



COLOUR

Deep ruby with purple highlights

NOSE

Intense and expressive, combining blueberry aromas with grilled and toasted notes, and a subtle hint of menthol

MOUTH

A round and lively attack, supported by a well-structured tannic framework. Flavors of ripe fruit and roasted coffee, leading to a long and elegant finish

FOOD AND WINE PAIRINGS

Stewed dishes, cured meats, red meats, white meats, cheeses

CHÂTEAU LA ROSE DU PIN

WHITE

Appellation: Entre-Deux-Mers

Blend: Sauvignon Blanc, Sémillon, Colombard

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: 36,000 bottles



TASTING

2023 VINTAGE

BEST BUY – WINE ENTHUSIAST

“There is a touch of Colombard in the blend of this wine, which adds to the youthful herbal character and brings out a black-currant aroma. The wine is tangy, full of citrus and kiwi fruits and lively acidity.”



COLOUR

Pale yellow with green highlights

NOSE

Lemon, grapefruit, fresh citrus zest

MOUTH

Crisp, lively, and vibrant, with good aromatic persistence

FOOD AND WINE PAIRINGS

Aperitif, fish, seafood

CHÂTEAU LA ROSE DU PIN

RED

Appellation: Bordeaux

Blend: Merlot, Cabernet Sauvignon, 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 stainless steel tanks.

Average annual production: 280,000 bottles



TASTING

2019 VINTAGE

90 POINTS BEST BUY - WINE ENTHUSIAST

"Light stalkiness from the black-currant flavors of this young wine promise well for the future. With ripeness and a good balance of acidity and texture, this attractive wine is likely to be ready from 2022. R.V. "

2022 VINTAGE

90 POINTS - JAMES SUCKLING

"This is dark-fruited and chocolaty on the nose, with hints of licorice, vanilla and nutmeg. Smooth and textural on the palate, with a medium body and firm tannins. Velvety aftertaste. A little coarse at the end but balanced overall. Merlot and cabernet sauvignon."



COLOUR

Bright purple

NOSE

Intense aromas of black fruits, with hints of violet and pepper

MOUTH

A supple and fresh attack, followed by a generous texture driven by juicy black fruit. The finish reveals subtle notes of spice and liquorice, resulting in a harmonious and indulgent wine

FOOD AND WINE PAIRINGS

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

Contact

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