

CHÂTEAU LA ROSE SAINT-GERMAIN

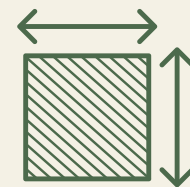


THE VINEYARD

Château La Rose Saint-Germain promises curious visitors a unique panorama. Here the stunning, rural landscape comprising vines, woodland and fields awaits their discovery, not to mention historic buildings, testament to its rich, local history. The estate's name derives directly from its geographical location between 'A la Rose' and the ruins of Saint-Germain de Campet, a church dating back to the 11th century.



AOC Bordeaux



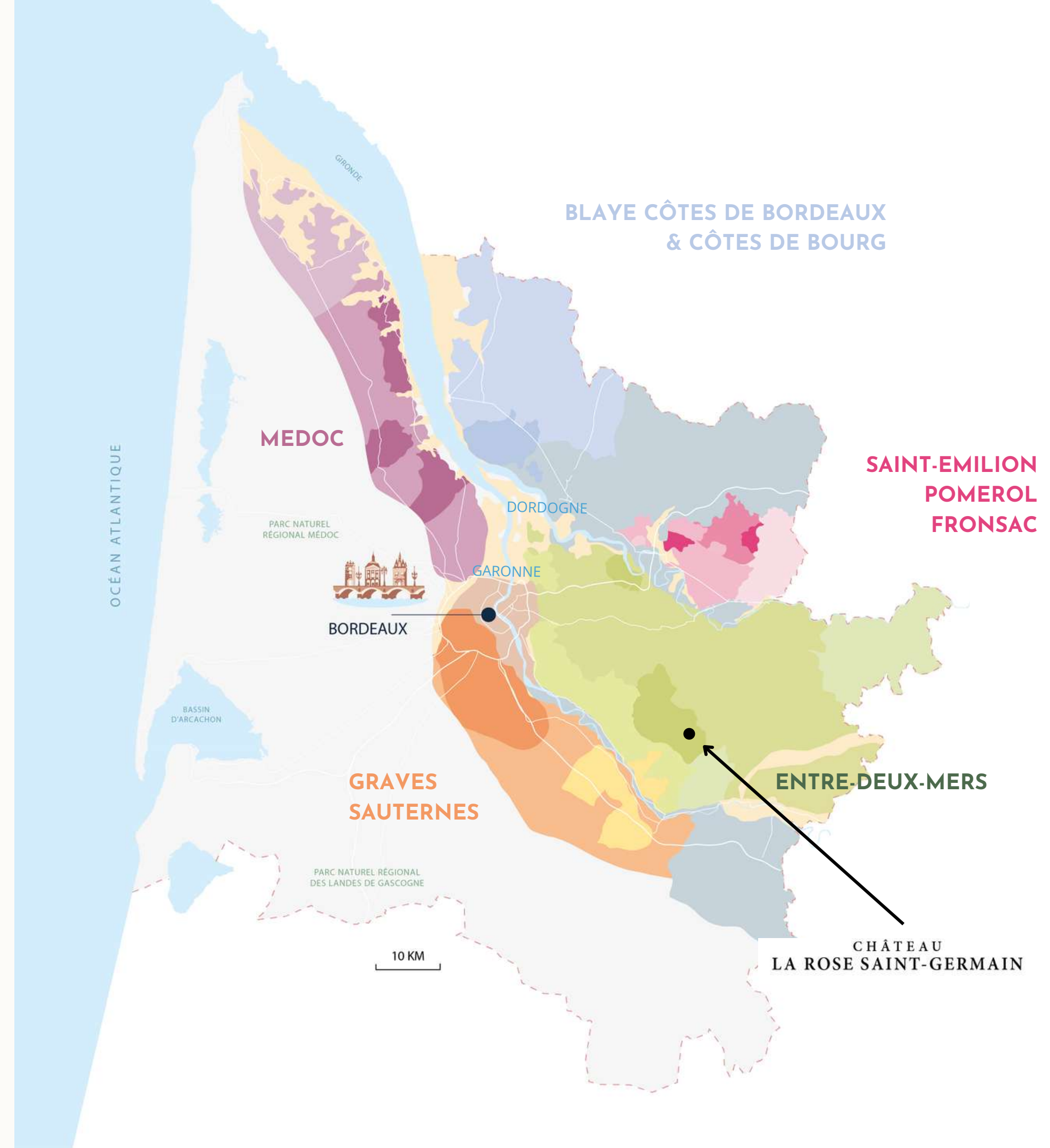
40.35 ha



Silty-Clay



4,000 vines / ha



LOCALISATION



HISTORY

Château La Rose Saint-Germain takes its name from its location at the place known as “À La Rose”, close to the remains of the Church of Saint-Germain-de-Campet, dating back to the 11th century.

In 1971, Simone Ducourt, wife of Henri Ducourt, inherited this family estate passed down through generations, succeeding her father, who had been established here since 1939.

In the 1980s, the vineyard was entirely restored under the guidance of Philippe Ducourt. Since then, it has been carefully maintained to preserve the consistency and quality of the wines from vintage to vintage.



CHÂTEAU LA ROSE SAINT-GERMAIN

RED

Appellation: Bordeaux

Blend: Cabernet Sauvignon, Merlot

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: 198,000 bottles





2019 VINTAGE

1 ÉTOILE GUIDE HACHETTE DES VINS 2022

"Cabernet Sauvignon with a touch of Merlot (6%) makes up this expressive cuvée, revealing notes of prune, blackcurrant, and liquorice. It stands out for its length, depth, and smooth, well-integrated tannins, with an elegant finish lifted by a fine hint of bitterness."



TASTING

COLOUR

Deep ruby

NOSE

Ripe fruit and spice aromas, with subtle grilled notes

MOUTH

A well-structured tannic framework with a supple texture. Smooth and balanced on the palate, with a long, fruit-driven finish

FOOD & WINE PAIRINGS

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

CHÂTEAU LA ROSE SAINT-GERMAIN

WHITE

Appellation: Bordeaux

Blend: Sauvignon Blanc, Sauvignon Gris, 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: 110,000 bottles



TASTING

VINTAGE 2020

3 ÉTOILES + COUP DE COEUR GUIDE HACHETTE DES VINS 2022

“A blend of Sauvignon Blanc (74%) and Colombard, this superb cuvée opens generously with a basket of citrus fruits (kumquat) and exotic notes of mango and passion fruit. The palate is equally impressive, offering volume, richness, and intensity, balanced by a well-controlled tension and a long, fresh finish. A true expression of balance and elegance, with excellent ageing potential.”

VINTAGE 2021

1 ÉTOILE GUIDE HACHETTE DES VINS 2023

“Château La Rose Saint-Germain offers a classic expression of Sauvignon, with notes of exotic fruit and citrus. Both lively and rounded, the palate follows the same aromatic profile as the nose. A perfect Bordeaux to enjoy with seafood.”



COLOUR

Pale yellow with green highlights

NOSE

Intense, with notes of citrus and white flowers

MOUTH

Lively, fruit-driven, and well-balanced, with floral nuances and fine elegance

FOOD & WINE PAIRINGS

Aperitif, fish, seafood

LE ROSÉ DE LA ROSE SAINT-GERMAIN

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: 29,000 bottles



TASTING



VINTAGE 2024

1 ÉTOILE GUIDE HACHETTE DES VINS 2026

“Combining freshness and roundness in perfect harmony, this rosé delivers bright, expressive fruit. The palate, simple yet well-defined, charms with its supple texture and a subtle spicy note on the finish. A straightforward, approachable wine, perfect with raw or marinated fish.”

VINTAGE 2023

1 ÉTOILE GUIDE HACHETTE DES VINS 2025

“A blend of Merlot and Cabernet Sauvignon, this rosé reveals itself with liveliness and intensity. It charms with its red fruit notes, vibrant acidity, generous volume, and a long cherry-driven finish.”



COLOUR

Bright cherry pink

NOSE

Aromas of small red berries with delicate floral notes

MOUTH

A clean, silky attack, revealing notes of wild berries, followed by a soft and harmonious finish

FOOD & WINE PAIRINGS

Aperitif, cured meats, fish, pizza, poultry

Contact

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