

CHÂTEAU LARROQUE

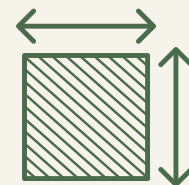


THE VINEYARD

In 1979, Henri Ducourt's daughter, Marie-Christine, bought this prestigious Left Bank estate on the edge of the Graves region. The château, built in 1348, has been completely renovated and overlooks a an impressive vineyard covering some sixty hectares of vines. Our family now produces high-quality red and white wines here.



AOC Bordeaux
AOC Bordeaux Supérieur



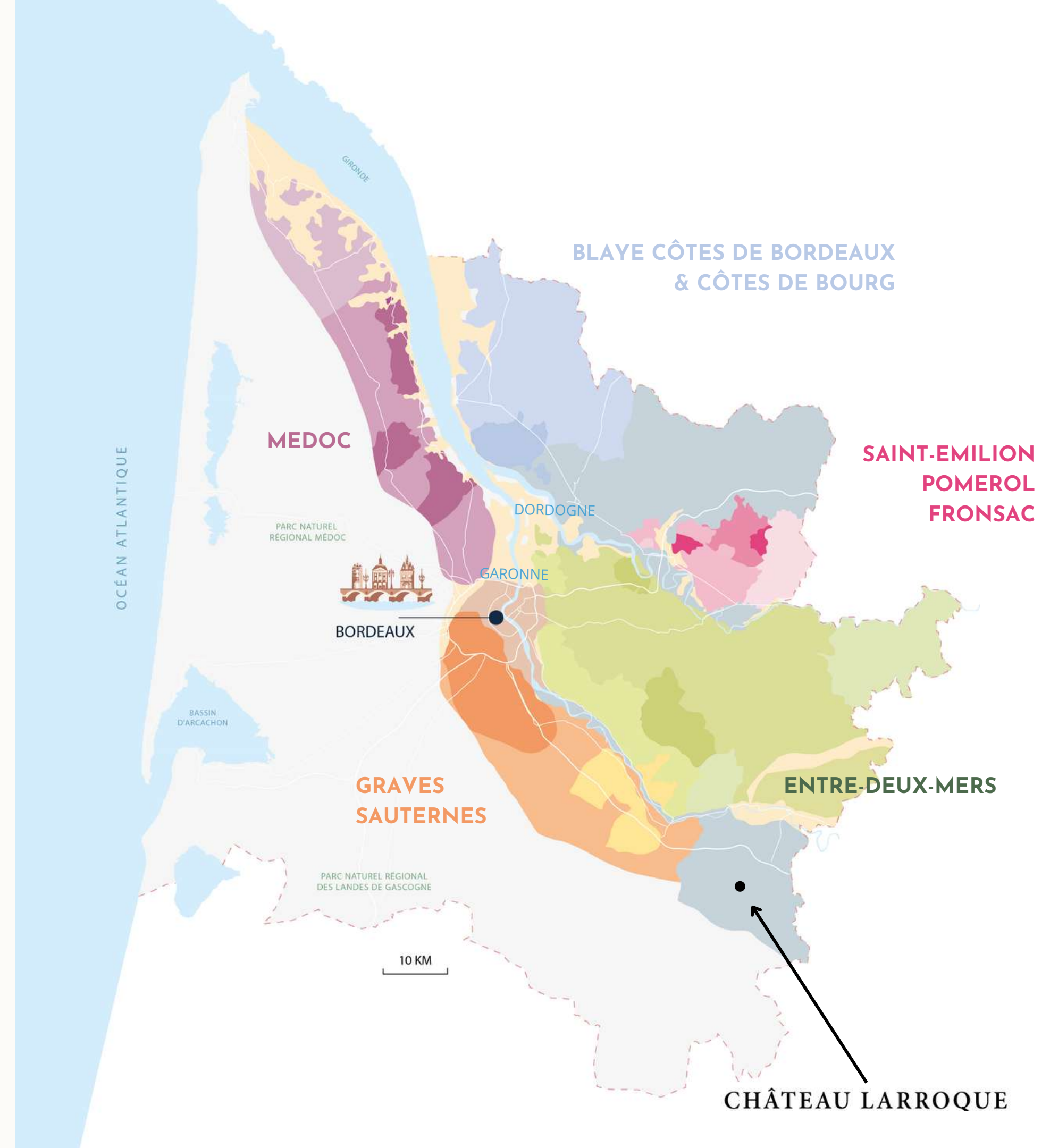
52.7 ha



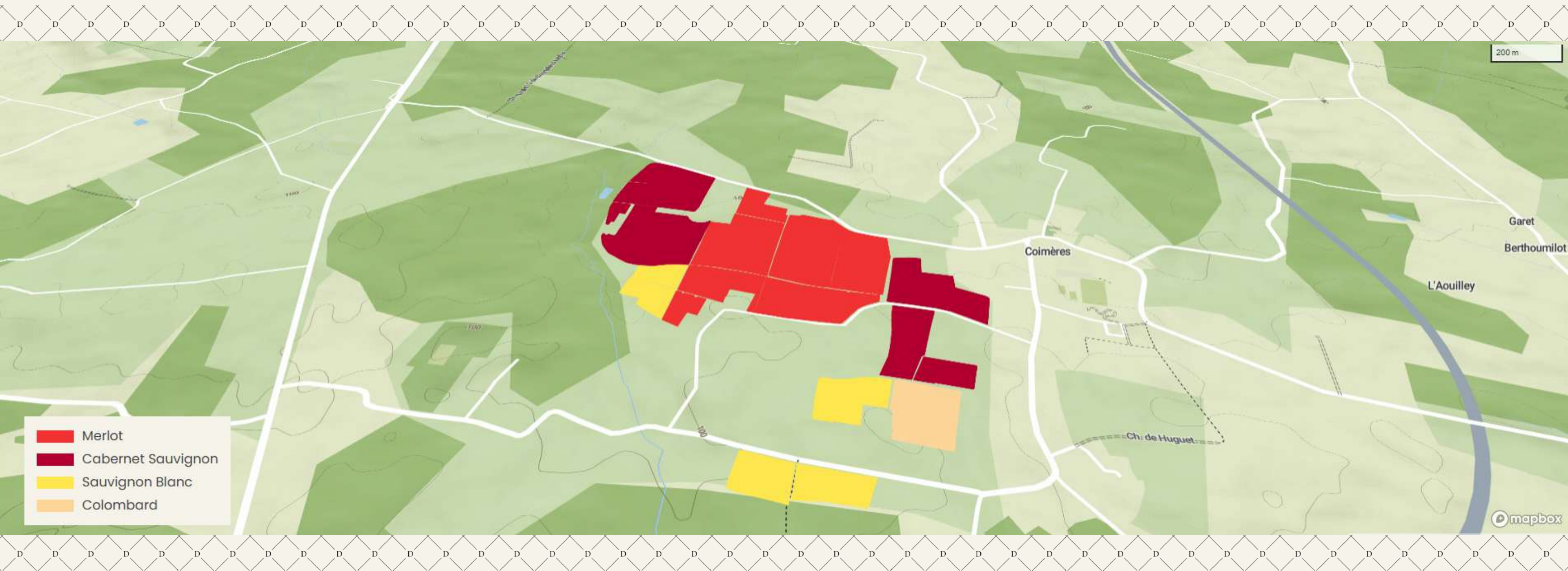
Gravelly



5,500 vines / ha



LOCALISATION



HISTORY

Built in 1348 with the permission of King Edward III of England by a knight in his service, Château Larroque takes its name from "La Roque", later evolving into "Larroque".

Renovated in the 17th century by the architects of the Château de Cadillac, it was partially destroyed during the French Revolution in 1791 before being restored.

In 1860, the estate covered nearly 400 hectares of woodland, crops and vineyards, and was listed by the Féret publishers as the “first growth” of the commune.

Following the death of the last heiress in 1875, the Château was acquired by Henry Badieu, a Bordeaux-based journalist, and subsequently passed through several owners.

In 1979, our family bought Château Larroque and then began its restoration, opening a new chapter in its history.

In 2017, Château Larroque is proclaimed by Decanter magazine **Best Value Bordeaux red in the World**.



CHÂTEAU LARROQUE

RED

Appellation: Bordeaux Supérieur

Blend: Merlot, Cabernet Sauvignon, Cabernet Franc

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 ageing in our cellars for at least 12 additional months.

Average annual production: 200,000 bottles



TASTING

2020 VINTAGE

2 ÉTOILES GUIDE HACHETTE DES VINS 2024

“This wine displays beautiful aromatic intensity, combining notes of blackcurrant and candied fruit. Built on firm tannins, it nevertheless retains remarkable finesse and freshness. Ideal with a Bordeaux-style rib steak.”

2022 VINTAGE

91 POINTS – JAMES SUCKLING

“Rich, dark-fruited red with blackberries and hints of liquorice, walnuts and cocoa on the nose. Medium – to full-bodied, velvety and broad on the palate, with a solid structure. Concentrated and lingering with a spicy aftertaste.”



COLOUR

Deep garnet

NOSE

Attractive aromas of red fruits, almond, and hazelnut, with subtle vanilla notes

MOUTH

A supple, velvety attack leading to a dense and well-structured palate, with notes of fruit paste, liquorice, and toasted nuances, finishing with elegance

FOOD & WINE PAIRINGS

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

CHÂTEAU LARROQUE

WHITE

Appellation: Bordeaux

Blend: Sauvignon Blanc, 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: 50,000 bottles



TASTING

2023 VINTAGE

1 ÉTOILE GUIDE HACHETTE DES VINS 2025

“This lovely, tangy white wine offers maximum pleasure at an affordable price. Fresh and lively, it is simple yet highly effective, delivering intense fruit from start to finish. Perfect as an aperitif, with goat’s cheese, or alongside seafood.”

2024 VINTAGE

1 ÉTOILE GUIDE HACHETTE DES VINS 2026

“This Sauvignon-based blend (three-quarters Sauvignon Blanc) combined with Colombard expresses itself with simplicity and charm. A lovely wine driven by citrus, white flowers, and freshness, with a pleasing intensity. Perfect for an aperitif.”



COLOUR

Pale yellow with green highlights

NOSE

A complex bouquet of white flowers, exotic fruits, citrus, and boxwood, enhanced by a touch of minerality

MOUTH

Aromatic and generous, with refreshing acidity and lingering flavours of tangy fruit

FOOD & WINE PAIRINGS

Aperitif, fish, pizza, seafood

Contact

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