

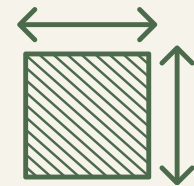
CHÂTEAU REDON

THE VINEYARD

In 1967, Henri Ducourt purchased a few hectares of vines in the Cessac district. The estate comprises several hamlets, including Redon, which owes its name to the gently sloping rounded features that characterise the landscape; 'redon' meaning 'round' in Occitan language. The vineyard is planted on silty-clay soils that yield delicious fine wines.



AOC Bordeaux



25.35 ha



Silty-Clay



4,500 vines / ha



LOCALISATION



HISTORY

Located on the watershed of the Entre-deux-Mers region, the Cessac district benefits from a rich agricultural terroir, long enhanced by local mushroom farms whose residues were used as natural fertiliser for the vines. Despite its small size, Cessac boasts a remarkable historic heritage: a Romanesque church, châteaux, and mills — testimony to a long rural history shaped by generations of farmers.

Château Redon is a family story that evolves with its times. An organic Bordeaux wine that remains true to its origins while embracing a more modern expression.

Today, we offer two versions of the same wine, allowing everyone to choose the style that suits them best:

- A **traditional label**, for those seeking the classic codes of Bordeaux, authenticity, and heritage.
- And a **modern label**, featuring circles inspired by wine stains, designed for those who appreciate a freer, more fun, and contemporary approach.



CHÂTEAU REDON

WHITE

Appellation: Bordeaux

Blend: Sauvignon Blanc, Sauvignon Gris

Certification: Organic Farming, 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: 22,000 bottles



TASTING

2024 VINTAGE

1 ÉTOILE GUIDE HACHETTE DES VINS

"This organic cuvée is a fine classic of the region, revealing delicate notes of white flowers and citrus on the nose. On the palate, it combines lovely roundness with appealing fruit, leading to a more vibrant and structured finish. Perfect paired with fish in sauce or shellfish."

2023 VINTAGE

90 POINTS – DECANTER

"Bright, vibrant citrus fruit and elderflower notes, with a hint of spice, some leesy creaminess and nice grip and lift."



COLOUR

Pale yellow with green highlights

NOSE

Notes of green apple, white flowers, and citrus

MOUTH

Lively on the palate with excellent length. A true concentration of freshness and aromatic purity

FOOD & WINE PAIRINGS

Aperitif, fish, seafood

CHÂTEAU REDON

RED

Appellation: Bordeaux

Blend: Merlot, Cabernet Sauvignon

Certification: Organic Farming, 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: 80,000 bottles



TASTING

MILLÉSIME 2019

90 POINTS - JAMES SUCKLING

"This shows notes of ripe dark and blue fruit, together with blue flowers, chocolate and bark. Smooth and velvety on the palate with medium body and a creamy tannin structure. Firm finish. Merlot and cabernet sauvignon."

MILLÉSIME 2018

91 POINTS - JAMES SUCKLING

"A fruity and creamy Bordeaux with some currant, chocolate and walnut aromas and flavors. Medium body. Lightly chewy tannins"



COLOUR

Deep ruby

NOSE

Notes of black cherry and herbs

MOUTH

Lively, with light tannins and attractive red fruit flavours

FOOD & WINE PAIRINGS

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

Contact

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