

Château Des Demoiselles - *Réserve de Famille*

AOC CASTILLON-CÔTES-DE-BORDEAUX

Between Saint-Émilion and Castillon-la-Bataille, Château Des Demoiselles is an iconic estate, steeped in medieval history and renowned for the quality of its wines. Each year, a rigorous selection of the finest grapes yields a cuvée aged in oak barrels with meticulous care. Réserve de Famille, produced from a selection of specific plots and in small quantities, embodies this quest for excellence.

GRAPE VARIETY

Merlot

TERROIR

1 Ha "Peyrou"
Loamy

VITICULTURE

Sustainable agriculture, HVE3 certification.
Grassing of the rows and soil preparation.

WINEMAKING

Cold maceration. Fermentation in thermo-regulated vats, malolactic fermentation and ageing in oak barrels.

TASTING NOTES

Deep purple robe. Aromas of black fruits, vanilla and a hint of violet. Fleshy and fruity palate with silky tannins.

FOOD AND WINE PAIRINGS

Grilled meats and meats in sauce, game, lightly spiced dishes, cheeses, chocolate desserts.

TASTING TIPS

Serve between 16°C and 18°C.
Ideally within the age of 30.



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