

# Réserve de Famille DUCOURT

The Family Reserve is founded on the simple principle of selecting the finest grapes from a single vintage to create exceptional wines to be shared with friends and family, for occasions worth celebrating. This tradition has evolved over time to form a whole body of wines that reflect our expertise and profound attachment to the terroir.



## APPELLATION

Bordeaux

## GRAPE VARIETIES

Sauvignon Blanc  
Sémillon

## VITICULTURE

Sustainable agriculture, HVE3 certification.  
Leaf removal, green harvesting.

## WINEMAKING

Cold alcoholic fermentation in vats  
followed by transfer to barrels. Aged on  
fine lees in French oak barrels.

## TASTING NOTES

Pale yellow robe with golden highlights.  
Aromas of wood, vanilla, white flowers.  
Fleshy and crisp on the palate.

## FOOD AND WINE PAIRINGS

As an aperitif or with fish, poultry, lightly  
spiced dishes, cheeses.

## TASTING TIPS

Serve between 10°C and 12°C.  
Ideally within 5 years.



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