

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.



www.ducourt.com