

Reserve 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

Merlot
Cabernet Sauvignon

VITICULTURE

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

WINEMAKING

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

TASTING NOTES

Deep red robe. Aromas of black fruits, vanilla oak and spices. Elegant palate, melted tannins.

FOOD AND WINE PAIRINGS

Grilled or sauced red meats, game, cheeses, chocolate desserts.

TASTING TIPS

Serve between 16°C and 18°C.
Ideally within 15 years.