

Château d'Haurets

AOC BORDEAUX

This ancient building, once a modest farm, was converted into a manor house in the 18th century when acquired by a renowned Swedish nobleman. Bought by our grandparents Henri and Simone in 1983, the château has since become their main residence and a veritable hub for all our family and friends to come together. The setting exudes convivial spirit and art de vivre, just like the wines produced on the estate.



GRAPE VARIETIES

Sauvignon Blanc

TERROIR

31.20 Ha
Clay-Limestone

VITICULTURE

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

WINEMAKING

Skin maceration. Fermentation in thermo-regulated vats, then ageing on lees in stainless steel vats.

TASTING NOTES

Pale yellow dress with green highlights.
Aromas of white flowers and fresh fruit.
Elegant, long and fresh palate.

FOOD AND WINE PAIRINGS

Appetizers, fish, seafood.

TASTING TIPS

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



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