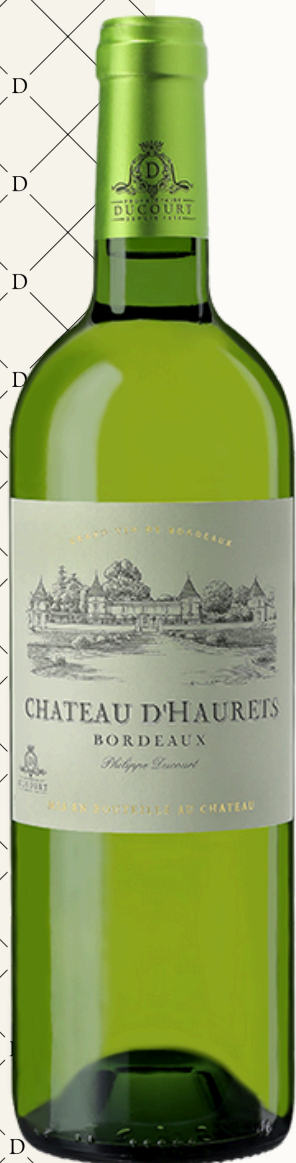


# Château d'Haurets

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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