

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

Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot

TERROIR

12.00 Ha
Clay-Limestone

VITICULTURE

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

WINEMAKING

Short cold maceration. Fermentation in thermo-regulated vats, then ageing in stainless steel vats.

TASTING NOTES

Intense ruby color with purple highlights. Aromas of red fruit. Round palate with fine and tender tannins.

FOOD AND WINE PAIRINGS

Charcuterie, tapas, red meats, white meats, cheeses.

TASTING TIPS

Serve between 16°C and 18°C. Ideally within 10 years.



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