

Château La Hargue

AOC BORDEAUX SEMI-DRY

The estate, bought in 1954 by our grandfather, Henri Ducourt, has long been celebrated for its high-quality sweet wines. Planted exclusively with white grape varieties on silty soils, here the grapes thrive due to their proximity to water and sunny exposition. Alternating hot days and cold nights serve to intensify the grape's aromatic expression. This terroir, famed for its white-grape production, is typical of this corner of Entre-Deux-Mers.



GRAPE VARIETIES

Sauvignon Blanc
Sauvignon Gris
Sémillon

TERROIR

24 Ha
Silty soil

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

Brilliant gold color. Exotic fruits, citrus and a hint of vanilla. Fine and elegant palate.

FOOD AND WINE PAIRINGS

As an aperitif, with foie gras, grilled fish, sweet or chocolate desserts, blue cheeses.

TASTING TIPS

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



www.ducourt.com