

Château La Rose du Pin

AOC ENTRE-DEUX-MERS

Henri Ducourt has always had a good eye for spotting the finest terroirs in Entre-Deux-Mers. La Rose du Pin was no exception, and in 1965 he began to buy up blocks of vines near the village of Romagne on an outstanding clay-silt plateau. Over the years, the estate has grown in size, taking over a large plot between the two named localities of “A la Rose” and “Le Pin de Cornet”, giving rise to Château La Rose du Pin.



GRAPE VARIETIES

Sauvignon Blanc
Sémillon
Colombard

TERROIR

14.75 Ha
Loamy-Clay

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 robe. Lemon, grapefruit and fresh zest. Crisp, lively and invigorating on the palate. Good aromatic persistence.

FOOD AND WINE PAIRINGS

Appetizers, fish, seafood.

TASTING TIPS

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



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