

Château La Rose du Pin

AOC BORDEAUX SUPÉRIEUR

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

Merlot
Cabernet Sauvignon
Petit Verdot

TERROIR

7.50 Ha
Loamy-Clay

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 and oak barrels.

TASTING NOTES

Deep red robe. Blueberry, grilled and toasted notes. Round and lively attack of ripe fruit and roasted coffee, elegant finish.

FOOD AND WINE PAIRINGS

Dishes with sauce, deli meats, red meats, white meats, cheeses.

TASTING TIPS

Serve between 16°C and 18°C. Ideally within 15 years.



www.ducourt.com