

# 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.



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