

# Château La Rose du Pin

AOC BORDEAUX

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

20 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.

## TASTING NOTES

Brilliant purple robe. Black fruits, hints of violet and pepper. Supple and fresh attack on the fruit.

## 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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