

Le Blanc de **Monsieur Henri**

Henri Ducourt passed on to us his passion for entrepreneurship and his love of the land, blending tradition and modernity to create authentic and affordable wines. Upon his retirement, he settled at Château d’Haurets, which he restored and surrounded with roses and trees, transforming it into a welcoming family home. For his 85th birthday, we wanted to pay tribute to him with a unique vintage, adorned with the vibrant colors of his favorite roses.



APPELLATION

Bordeaux

GRAPE VARIETIES

Sauvignon Blanc
Sémillon
Sauvignon Gris

VITICULTURE

Sustainable agriculture, HVE3 certification.
Leaf removal, green harvesting.

WINEMAKING

Skin-contact maceration. Fermentation in thermo-regulated vats, then ageing on lees in stainless steel vats.

TASTING NOTES

Bright pale gold robe. Delicate aromas of ripe fruit, peach and lemon zest. Fruity and elegant palate.

FOOD AND WINE PAIRINGS

As an aperitif, with fish or seafood, blue cheeses, sweet desserts.

TASTING TIPS

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



www.ducourt.com