

Le Rosé 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 approachable 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

Vin de France

GRAPE VARIETY

Merlot

VITICULTURE

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

WINEMAKING

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

TASTING NOTES

Pale pink robe. Aromas of strawberries and raspberries. Fresh attack, round and supple palate, fruity finish.

FOOD AND WINE PAIRINGS

As an aperitif, with tapas, pizzas or Asian dishes.

TASTING TIPS

Serve between 10°C and 12°C. Ideally within 3 years.



www.ducourt.com