

METISSAGE

Pioneers of resistant grape varieties in Bordeaux!

It was in 2013 while visiting friends who tend vines in the Languedoc Roussillon, that Jérémie Ducourt came across a number of naturally disease-resistant vines. Taken by this environmentally conscious approach, he convinced the family to plant the very first plots in the Bordeaux appellation. By crossing international varietals with more robust wild vines, these new grape varieties mark a major milestone in the family's path to sustainable viticulture.



APPELLATION

Vin de France

GRAPE VARIETIES

Sauvignac
Muscaris

VITICULTURE

6 Ha
Organic Farming

WINEMAKING

Skin maceration. Temperature-controlled fermentation, followed by ageing on lees in temperature-controlled stainless steel vats.

TASTING NOTES

Golden robe. Blend of citrus, exotic fruits and subtle spicy notes. Fresh and crisp on the palate.

FOOD AND WINE PAIRINGS

Appetizers, seafood, fish, tartare, spicy cuisine.

TASTING TIPS

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



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