

Château Redon

AOC BORDEAUX

In 1967, Henri Ducourt purchased a few hectares of vines in the Cessac district. The estate comprises several hamlets, including Redon, which owes its name to the gently sloping rounded features that characterise the landscape; 'redon' meaning 'round' in Occitan language. The vineyard is planted on clay-limestone soils that yield delicious fine wines.



GRAPE VARIETIES

Sauvignon Blanc
Sauvignon Gris

TERROIR

6.15 Ha
Silty-Clay

VITICULTURE

Organic farming

WINEMAKING

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

TASTING NOTES

Pale yellow robe. Aromas of green apple, white flowers and citrus. Lively palate, good length.

FOOD AND WINE PAIRINGS

Appetizers, fish, seafood.

TASTING TIPS

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



www.ducourt.com