

# Château Redon

AOC ENTRE-DEUX-MERS

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  
Clay-Limestone

## 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.



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