

METISSAGE

FAMILLE DUCOURT



THE STORY OF METISSAGE

Always concerned by the environmental footprint of farming and viticulture, we chose to go further by planting disease-resistant grape varieties.

These varieties result from the natural cross-breeding of renowned grape varieties with hardier wild vines that are naturally more resistant to disease. This innovative approach allows us to reduce vineyard treatments while preserving the quality and character of our wines.



THE STORY OF METISSAGE

It was in 2013 while visiting friends who tend vines in the Languedoc Roussillon, that Jérémy Ducourt came across a number of naturally disease-resistant vines.

Taken by this environmentally conscious approach, he convinced his family to embark on this innovative project, focusing on disease-resistant grape varieties that require fewer vineyard treatments.

Naturally resistant to downy mildew and powdery mildew, these varieties offer a major ecological alternative for modern viticulture.

While the practice of cross-breeding grape varieties is not new, this approach revives a long-standing tradition and adapts it to the challenges of sustainable and responsible winegrowing today.



After several years of vineyard trials and winemaking experience, we launched the METISSAGE range, a collection of unique wines crafted from disease-resistant grape varieties.

OUR RESISTANT GRAPE VARIETIES



CABERNET JURA

4.05 Ha



SOUVIGNIER GRIS

5.99 Ha



SAUVIGNAC

3.51 Ha



MUSCARIS

6.09 Ha



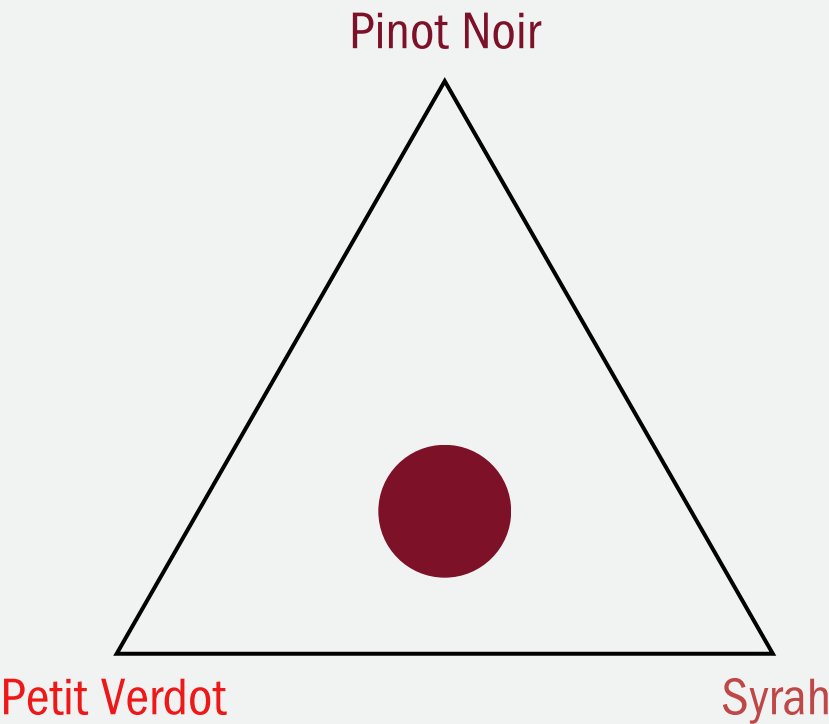
OPALOR

0.38 Ha

CABERNET JURA



AROMATIC SIMILARITY



Cabernet Sauvignon

X

Unidentified
hybrid

=

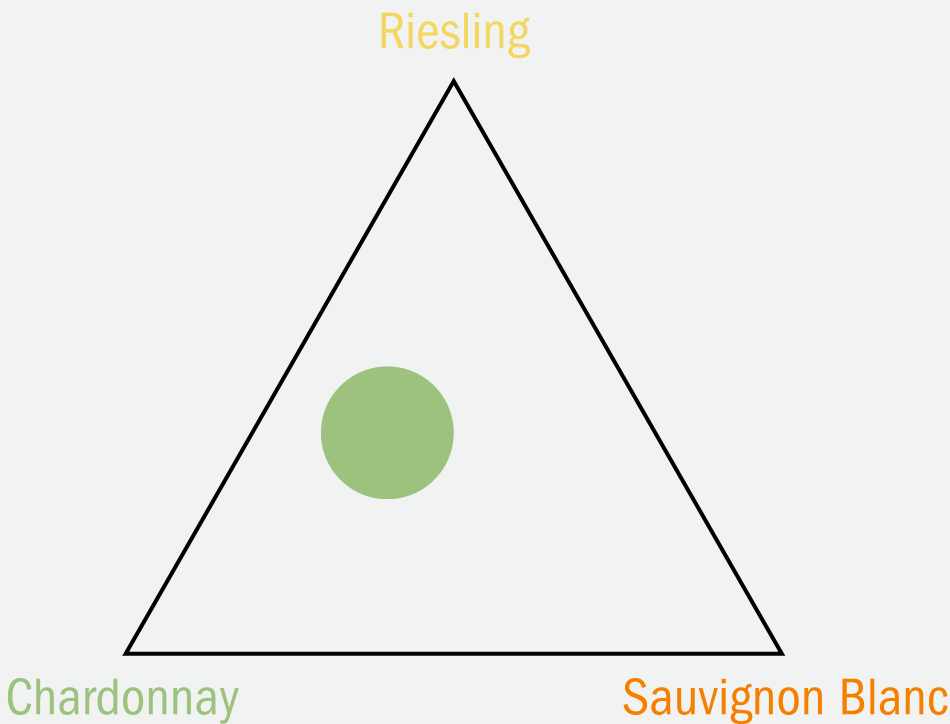
CABERNET JURA

*Variety created in Switzerland
by Valentin Blatter in 1991*

SOUVIGNIER GRIS



AROMATIC SIMILARITY



Seyval Blanc

(Fench hybrid created in 1920)

X

Zaehringer

*(cross of Traminer & Riesling,
created in Germany in 1939)*

=

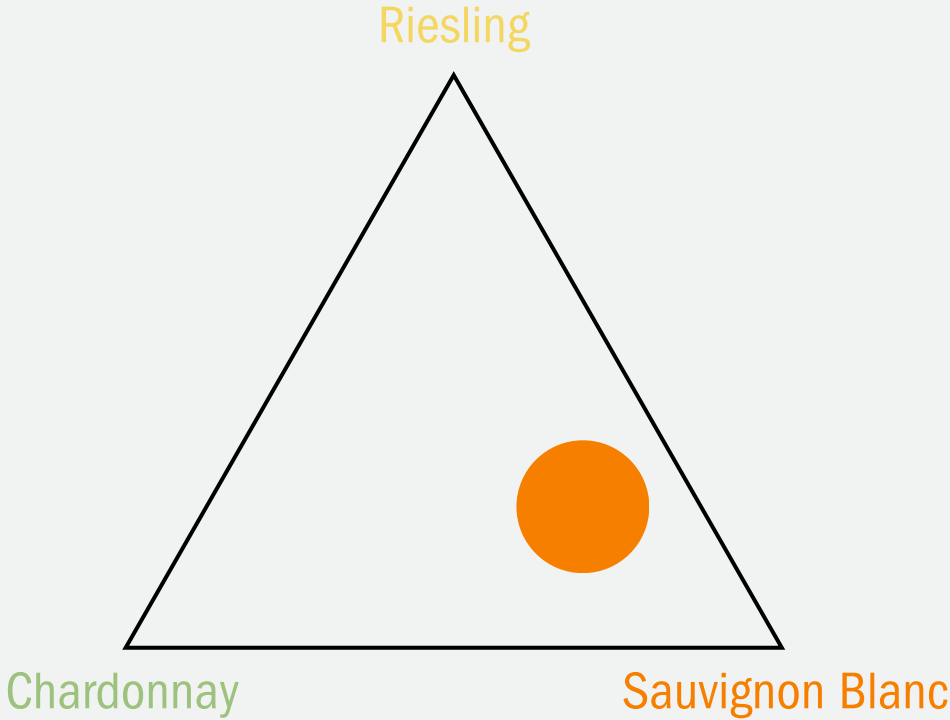
SOUVIGNIER GRIS B

*Variety created in Germany
by Dr. Norbert Beckeren in 1983*

SAUVIGNAC



AROMATIC SIMILARITY



Cross of
Sauvignon & Riesling

X

Unidentified
hybrid

=

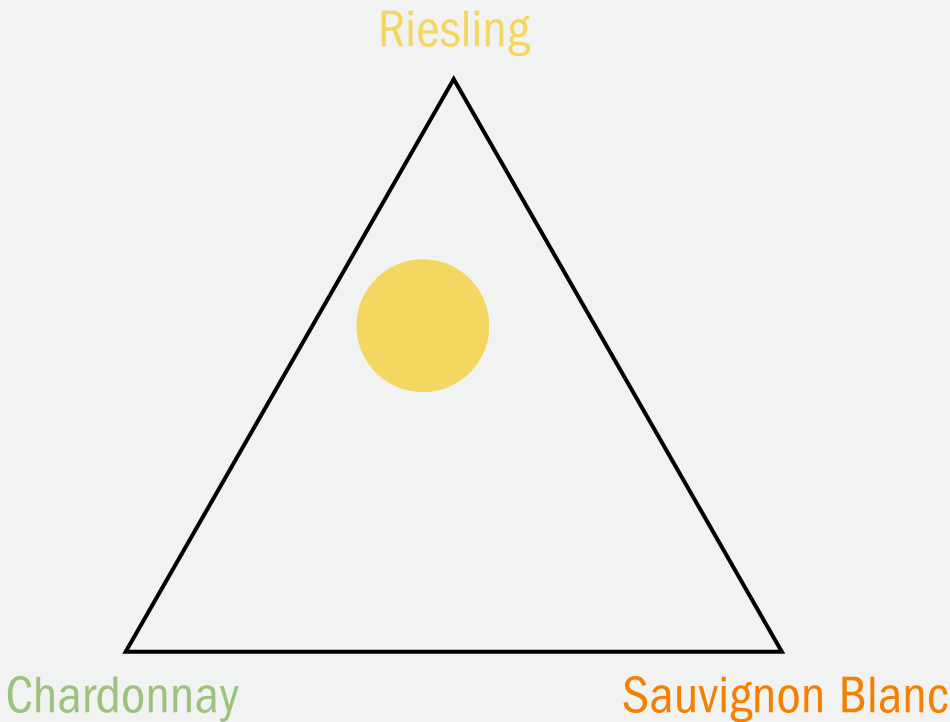
SAUVIGNAC

*Variety created in Switzerland
by Valentin Blatter in 1991*

MUSCARIS



AROMATIC SIMILARITY



Solaris

(created in Germany in 1975)

X

Muscats à Petits
Grains Blancs

=

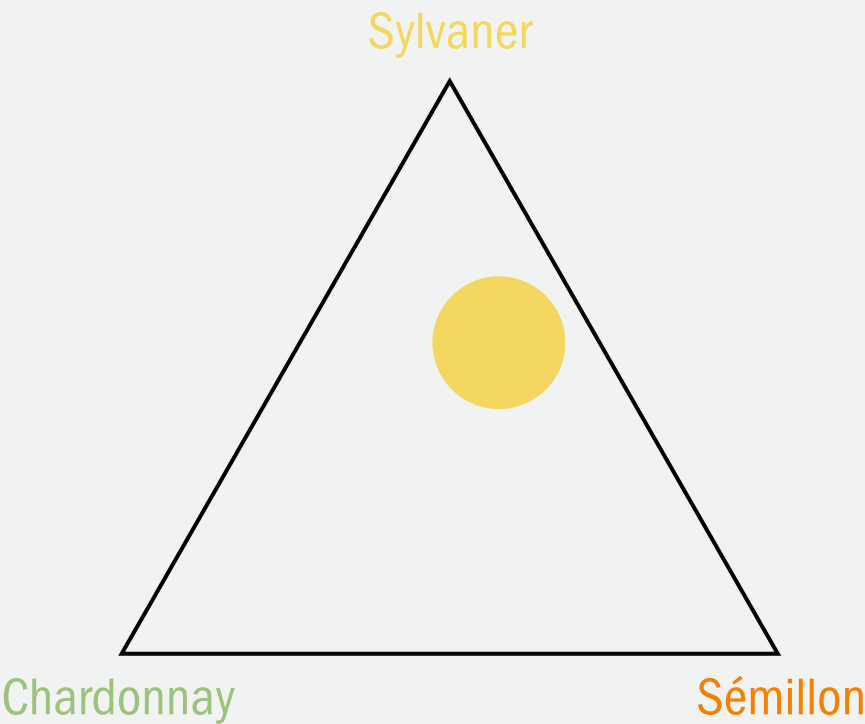
MUSCARIS B

*Variety created in Germany
by Dr. Norbert Beckeren in 1987*

OPALOR



AROMATIC SIMILARITY



Hybrid
(a cross with Muscadinia rotundifolia)

X

Bronner
(hybrid created in Germany, 1975)

=

OPALOR

Variety created in France
by the INRA since 2022

SIGNIFICANT ENVIRONMENTAL BENEFITS

PROVEN ENVIRONMENTAL BENEFITS

- Less dependence on vineyard treatments
- No crop losses due to disease pressure



CABERNET JURA



SOUVIGNIER GRIS

Disease-resistant grape varieties, also known as PIWI varieties, offer the possibility of reducing or eliminating phytosanitary treatments, thanks to their natural resistance to fungal diseases such as downy mildew and powdery mildew. This characteristic significantly lowers reliance on chemical inputs and is increasingly associated with organic and low-intervention viticulture practices.

One of the main challenges facing winegrowers today is identifying which resistant grape varieties are best suited to each terroir and region. The more widely these varieties are planted, the more knowledge and experience can be shared, helping to accelerate collective research and drive progress across the entire wine industry.



A UNIQUE LABEL

TAN EN IS A RENOWNED CHINESE PAINTER. A PROFESSOR AT THE FINE ARTS SCHOOL OF SHENZHEN UNIVERSITY AND SICHUAN UNIVERSITY. HE LIVES AND WORKS IN HIS STUDIO IN CHENGDU.

With METISSAGE, we are embracing change. We therefore needed a label that would be truly unique and instantly recognisable. Tan En, a renowned Chinese painter, kindly agreed to lend his talent to our wine.

“The Ducourt Family welcomed me for a month in 2017 to create new artworks. Every day, I could admire endless rows of vines and feel the power of nature as I had never experienced it before.

The colourful brushstroke symbolises the gift of life. The green roots, the dark blue trunk, and the red branch represent life and the promise of an exciting future. The yellow dot embodies both the sun and the grapes. The gradient background highlights the mysterious force of life.

Combining ink and oil painting techniques, the label tells a story of nature, life, strength, passion, wisdom, and hope for the future.”



METISSAGE RED



WINEMAKING

Maceration & fermentation: Vatting and fermentation at 26°C for 15 days, with regular pump-overs and rack-and-return operations. Post-fermentation maceration at 30°C for 10 days. Malolactic fermentation at 18°C.

Ageing: Aged in temperature-controlled stainless steel vats.

Average annual production: 25,000 bottles

TASTING

On the nose, METISSAGE RED reveals a blend of floral aromas (rose and violet), spicy notes, and intense black fruit flavours.

On the palate, it combines gentle power and roundness, with ripe fruit and smooth, well-integrated tannins.

This cuvée pairs effortlessly with aperitifs, cured meats, grilled dishes, spicy cuisine, cheeses, and chocolate desserts.



METISSAGE WHITE



WINEMAKING

Maceration & fermentation: Short skin-contact maceration for a few hours. Alcoholic fermentation starts at low temperature (12°C), then gradually rises to finish at 20°C.

Ageing: Aged on lees in temperature-controlled stainless steel vats.

Average annual production: 12,000 bottles

TASTING

On the nose, METISSAGE WHITE reveals a blend of zesty citrus aromas, exotic fruits, and subtle spicy notes.

On the palate, a beautiful freshness, roundness, citrus and floral notes.

This cuvée pairs easily with aperitifs, seafood, fish and spicy cuisine.

Best enjoyed fresh and young!



METISSAGE MOELLEUX

WINEMAKING

Maceration & fermentation: Short skin-contact maceration for a few hours. Alcoholic fermentation starts at low temperature (12°C), then gradually rises to finish at 20°C.

Average annual production: 5,000 bottles

TASTING

On the nose, METISSAGE MOELLEUX is a fine, balanced and fruity wine with spicy notes.

On the palate, roundness, exotic fruits and muscat and citrus notes.

This vintage pairs easily with your aperitifs, cold meats, fish and spicy cuisine.

Best enjoyed fresh and young!



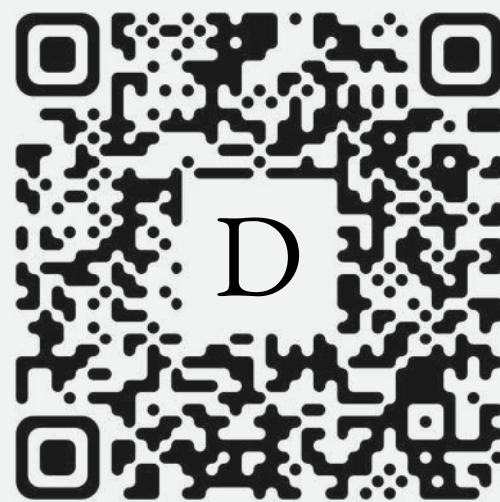


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