



# Monsieur Henri



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# THE MONSIEUR HENRI STORY

Henri Ducourt passed on to us his entrepreneurial spirit and his respect for the land. He taught us how to bring out the best in every terroir by combining traditional common sense with modern techniques - a philosophy that continues to guide us as we craft authentic, approachable wines made to be shared and enjoyed.

When he retired, he moved to Château d'Haurets, where he restored the charterhouse and planted roses and trees to create a warm and welcoming family home.





# SUCCESS, OPTIMISM AND DETERMINATION

In the early days of our family story, during the 1930s, our white wines were already being distributed by renowned Bordeaux wine merchants such as Dourthe and Cordier. In Ladaux, the historic birthplace of Bordeaux white wines, Pierre Ducourt produced a sweet white wine that was used in the making of the famous Lillet aperitif.

In 1948, our grandfather, Henri Ducourt, took over the family estate and quickly achieved success with his fresh, slightly sweet white wines, which became particularly popular in Paris and Brussels.

To mark his 85th birthday, we wanted to pay tribute to him by relaunching the white wine of his early years. The rosé is made in the same style: convivial, refreshing and fruity.

For the packaging, we drew inspiration from the vibrant colours of some of the roses that bloom in his garden.



# LE BLANC

## VINEYARD

**Region:** Bordeaux, Entre Deux Mers, France

**Soil:** Clay-limestone

**Grape Varieties:** Sauvignon, Semillon, Sauvignon Gris

**Vineyard Manager:** Philippe Ducourt

## WINEMAKING

**Maceration:** Short skin-contact maceration for a few hours, depending on grape maturity, followed by pressing.

**Fermentation:** Alcoholic fermentation starts at low temperature (12°C), then gradually rises to finish at 20°C. Fermentation is stopped by cooling once the wine reaches 11.5% alcohol.

**Ageing:** On lees in temperature-controlled stainless steel vats.

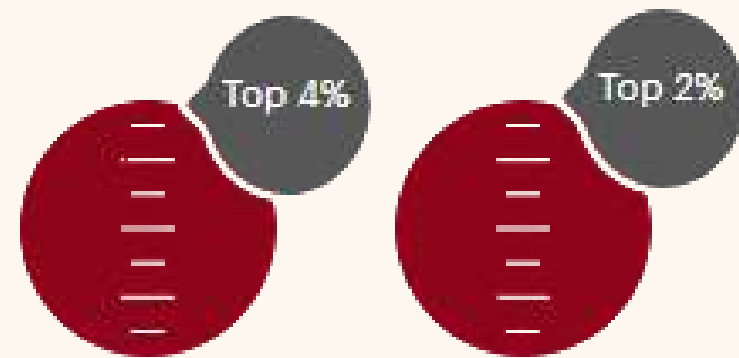
**Annual production:** 250,000 bottles

**Winemaker:** Jérémy Ducourt

# TASTING



4.0 ★★★★★  
2068 ratings



Top 4% of wines  
in The World

Top 2% of wines  
from Bordeaux



## COLOUR

*Bright pale gold robe.*

## NOSE

*Fresh and fruity, delicate aromas of ripe fruit, peach and lemon zest*

## MOUTH

*Fruity and elegant, a beautiful roundness in the mid-palate gives it balance and elegance.*

## FOOD & WINE PAIRINGS

*As an aperitif, with fish or seafood, blue cheeses, sweet desserts.*

# LE ROSÉ

## VINEYARD

**Region:** Bordeaux, Entre Deux Mers, France

**Soil:** Clay-limestone

**Grape Varieties:** Merlot

**Vineyard Manager:** Philippe Ducourt

## WINEMAKING

**Maceration:** Short skin-contact maceration for a few hours, depending on grape maturity, followed by pressing.

**Fermentation:** Alcoholic fermentation starts at low temperature (12°C), then gradually rises to finish at 20°C. Fermentation is stopped by cooling once the wine reaches 11.5% alcohol.

**Ageing:** On lees in temperature-controlled stainless steel vats.

**Annual production:** 150,000 bottles

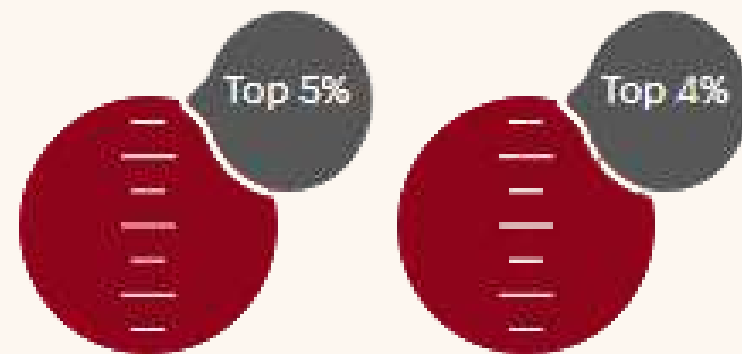
**Winemaker:** Jérémy Ducourt



# TASTING



4.0 ★★★★★  
643 ratings



Top 5% of wines  
in The World

Top 4% of wines  
from Bordeaux



## COLOUR

*Bright pink*

## NOSE

*Fruity, delicate aromas of raspberry, strawberry and floral notes.*

## MOUTH

*Fresh attack, with a round and supple mouth and a fruity finish, with notes of ripe fruit.*

## FOOD & WINE PAIRINGS

*As an aperitif or at the table, with family or friends.*

# CONTACT

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