

FAMILLE DUCOURT

Réserve de Famille



*An innovative plot selection
approach giving rise to exclusive
and distinctive curves.*

HISTORY

A story of sharing and passion.

Originally, our ambition was to preserve the finest vineyard plot of the year and vinify its grapes with the utmost care, with the aim of crafting an exceptional wine.

This special cuvée was intended to celebrate new additions to the family or to honour our elders by dedicating part of the harvest to them.

As enthusiasm for this wine grew among our loyal customers, we decided to extend this approach by creating the Réserve de Famille range, offering a collection of wines that further showcase our expertise and commitment to quality.



OUR FAMILY

"We want to be directly involved in every aspect of our work to ensure its quality and reliability."



PHILIPPE DUCOURT

Vineyard Manager



JEREMY DUCOURT

Production Manager / Oenologist



JONATHAN DUCOURT

Sales and Marketing Manager



FLORIE-ANNE DE LA GIRODAY

Administrative and Financial Manager



SELECTION

For each cuvée, we carefully select the best plots from our vineyards, those capable of producing an exceptional wine that captures the unique character of the vintage.

For certain cuvées, such as **Château Plaisance**, we are fortunate to draw from an exceptional heritage: **vines** planted in **1950**, whose deep root systems and natural balance bring complexity and concentration to the wines.

On each back label, you'll find the specific plots chosen for that particular vintage.



ELABORATION

Produced in limited quantities, the Réserve de Famille range embodies the expertise and dedication passed down through six generations of the Ducourt Family.

WINEMAKING

Fermentation

The grapes are vinified in small stainless steel or concrete vats, allowing for gentle extraction of aromas. Malolactic fermentation takes place in barrels, which promotes better integration of the oak.

Ageing

The wine is then aged in French oak barrels with a light toast to preserve the purity of the fruit. After several months of maturation, the cuvée is bottled and carefully cellared to continue its ageing process for several years.



LIMITED EDITIONS

Rare cuvées, produced in small quantities.

We hold ourselves to the highest standards: when a vintage does not meet our expectations, we choose not to produce it.

Each wine is carefully aged in bottle until it reaches its full expression. A long-term commitment in pursuit of elegance, balance, and authenticity.

WINES

"Family businesses thrive on the bedrock of trust and commitment; these aren't just ventures, they're legacies built over generations."



Reserve de Famille DUCOURT



COLOR

Deep red with dark highlights that catch the light.

NOSE

Aromas of ripe black fruits, spices, a touch of vanilla, and woody notes, complemented by a floral hint of violet.

MOUTH

The ripe fruit leads the palate, supported by peppery and oaky undertones. The tannins are well-integrated, offering a silky texture and a long, elegant finish.

FOOD AND WINE PAIRING

Decant one hour before serving. This wine pairs beautifully with spiced duck breast or a perfectly grilled ribeye steak.

Reserve de Famille DUCOURT

COLOR

Pale yellow with golden highlights.

NOSE

Complex and refined. Woody and vanilla aromas blend with fresh notes of lemon zest, citrus, acacia blossom, and white peach.

MOUTH

The palate opens with a smooth, generous attack, featuring a fleshy yet crisp texture. Flavors of white fruit and honey add richness and balance, while a touch of acidity on the finish brings freshness and length.

FOOD AND WINE PAIRING

Best enjoyed slightly chilled (12–14°C), this wine pairs perfectly with friendly, casual dishes such as warm goat cheese toasts, grilled chicken skewers, or a fresh fruit salad.





Réserve de Famille CHÂTEAU DES DEMOISELLES

COLOR

Deep, intense, and elegant purple hue.

NOSE

Aromas of blackcurrant and wild blackberry, lifted by a delicate hint of lily. Spicy notes of pepper and fresh tobacco complete this complex bouquet.

MOUTH

On the palate, the wine reveals the full richness of ripe black fruits, with lovely freshness and a generous roundness. Roasted hazelnut and cocoa notes add depth and complexity. The tannins provide excellent length on the finish.

FOOD AND WINE PAIRING

Decant one hour before serving. This wine is a perfect match for a gourmet burger, a charcuterie board, or pasta with rich sauces. For a cozy dinner, it also pairs beautifully with gratin dauphinois or an aged cheese such as Comté.



Réserve de Famille CHATEAU PLAISANCE

COLOR

Deep and brilliant.

NOSE

A floral nose, subtly spiced, with aromas of wild blackberry, wild strawberry, and delicate hints of lily and peony. A refined intensity that charms from the first moment.

MOUTH

Fruity and rounded, offering lovely juiciness and a smooth mouthfeel. Flavors of juicy blackberry and raspberry take the lead, with lighter notes of violet, nutmeg, and blond tobacco. The finish is long, with firm, precise tannins.

FOOD AND WINE PAIRING

Decant one hour before serving. This wine pairs beautifully with a fine piece of grilled red meat, roasted game, or lightly spiced dishes like a mild curry. It also goes wonderfully with a cheese board or a dark chocolate dessert.



CHATEAU JACQUES NOIR

Réserve de Famille

COLOR

Deep and luminous red.

NOSE

Fruity and elegant, with aromas of blackcurrant and morello cherry, complemented by floral notes of cornflower and violet, and a hint of licorice. The oak is present but subtle.

MOUTH

Fruity, balanced, and fresh. It reveals flavors of blackcurrant, juicy blueberry, and, more discreetly, crushed raspberry. Notes of licorice stick and a subtle hint of black tea add depth to the whole. The tannins are fine and elegant.

FOOD AND WINE PAIRING

Decant 1 hour before serving. Perfect with grilled red meat, roasted game, or mildly spiced dishes like a tagine. It also pairs beautifully with aged cheeses or a dark chocolate dessert.

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