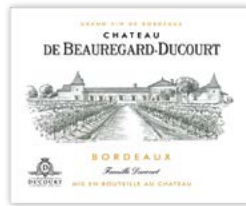


# VIGNOBLES DUCOURT / Bordeaux



## Owner / Winemaker

The Ducourt family

## Appellation

Bordeaux

## Presentation

Vignerons in Bordeaux for six generations, the Ducourt family combine heritage and innovation to craft approachable wines rooted in the terroir. For over 160 years, they have cultivated vines in Ladaux, in the heart of Entre-Deux-Mers, passing down a respect for the land, a commitment to quality, and a passion for innovation.

Today, this legacy continues across more than 400 hectares of vineyards spanning 13 estates in Bordeaux and neighbouring appellations, alongside 200 hectares of forests, lakes, and fields, a testament to their dedication to biodiversity and balance.

Driven by curiosity and creativity, the family constantly evolves their wines, embracing fresh, precise flavours while exploring new avenues, from planting disease-resistant grape varieties to expanding their organic range and modernising winemaking techniques. Their ambition remains steadfast, creating authentic wines true to the terroir yet aligned with contemporary tastes.

Rooted in tradition yet unafraid of progress, the Ducourt family produces a diverse range of wines that marry classic Bordeaux character with modern accessibility and style. Through six generations, their story is one of continuity, innovation, and unwavering devotion to excellence.

## Wines produced

CHÂTEAU DE BEAUREGARD DUCOURT BORDEAUX (WHITE)  
CHÂTEAU DE BEAUREGARD DUCOURT BORDEAUX (ROSE)  
CHÂTEAU DE BEAUREGARD DUCOURT BORDEAUX (RED)  
Château BEAUREGARD DUCOURT BORDEAUX BLACK LABEL (RED)  
CHÂTEAU BRIOT BORDEAUX (WHITE)  
CHÂTEAU BRIOT BORDEAUX (RED)  
CHÂTEAU D'HAURETS BORDEAUX (ROSE)  
CHÂTEAU D'HAURETS BORDEAUX (RED)  
CHÂTEAU D'HAURETS BORDEAUX (RED)  
CHÂTEAU LA ROSE DU PIN ENTRE-DEUX-MERS (WHITE)  
CHÂTEAU LA ROSE DU PIN BORDEAUX (RED)  
CHÂTEAU LA ROSE DU PIN BORDEAUX SUPERIEUR (RED)  
CHÂTEAU LARROQUE BORDEAUX (WHITE)  
CHÂTEAU LARROQUE BORDEAUX SUPERIEUR (RED)  
CHÂTEAU PLAISANCE MONTAGNE SAINT EMILION (RED)  
CHÂTEAU DES DESMOISELLES, CASTILLON CÔTES DE BORDEAUX (RED)  
CHÂTEAU JACQUES NOIR, SAINT EMILION (RED)  
METISSAGE, VIN DE FRANCE, BLANC  
METISSAGE, VIN DE FRANCE, (RED)  
LE GOUT D'AUTREFOIS (WHITE)  
LE GOUT D'AUTREFOIS (ROSE)

## Grape varieties planted

Merlot  
Cabernet Sauvignon  
Sauvignon Blanc  
Semillon

## Size of vineyard

The family's 13 Châteaux cover over 400 hectares.

## Average age of the vines

25 years, depending on the individual Château.

## Location

The main vinification facilities and offices are located in Ladaux in the heart of the Entre-Deux-Mers. Vignobles Ducourt owns estates across Entre-Deux-Mers, Saint-Émilion and Castillon.

## Soils

CHÂTEAU DE BEAUREGARD DUCOURT : Clay-limestone

CHÂTEAU BRIOT : Silty-clay

CHÂTEAU D'HAURETS : Clay-limestone

CHÂTEAU LA ROSE DU PIN : Silty-clay

CHÂTEAU LARROQUE : Gravelly

CHÂTEAU PLAISANCE : Silty-clay

CHÂTEAU DES DESMOISELLES : Clay

CHÂTEAU JACQUES NOIR : Clay

## Viticulture & Winemaking

Vignobles Ducourt follow a sustainable approach in the vineyard, aiming to protect ecosystems and reduce inputs. They practice *lutte raisonnée* (integrated pest management) and have converted some plots to fully certified organic cultivation, while continuing to test methods that reduce chemical treatments on other parcels, including planting disease-resistant grape varieties to cut down treatments by 80 to 90 per cent. This focus on biodiversity and reduced intervention reflects their commitment to environmental responsibility while maintaining vine health.

Harvesting is done mechanically in the cool early mornings to preserve freshness and optimal grape condition for vinification.

For white wines and rosés, after a brief skin-contact maceration, the grapes are gently pressed and the musts are decanted at low temperature to minimise oxidation. Alcoholic fermentation begins at cooler temperatures (around 12 °C) and is then brought up to about 20 °C in thermo-regulated stainless steel vats to develop aromas and maintain freshness. The wines are aged on their fine lees in stainless steel tanks to enhance texture and aromatic intensity without losing vibrancy. Cool fermentation temperatures and lees ageing help preserve floral and citrus notes, giving these wines their lively character and freshness.

Red winemaking at Ducourt begins with destemming and placing grapes directly into vats, where alcoholic fermentation starts. Pre-fermentation cold maceration of roughly 24 to 48 hours is used to enhance aromatic extraction before the main fermentation begins. Regular pumping over to extract colour and tannins. After fermentation, the free-run juice and press wine are separated, and malolactic fermentation takes place in thermo-regulated vats.

Ageing for red wines varies with style and label. Some cuvées benefit from time in oak barrels as well as extended cellar ageing before bottling to build structure and depth. The choice of new versus used barrels depends on the wine being crafted, ensuring balance and maturity in the finished wine.