CHÂTEAU DES COMBES
Bordeaux

Winemaker
Jérémy Ducourt

Wine Region
Bordeaux

Story
In 1858, Château des Combes was acquired by one of the ancestors, Pierre Ducourt. Located in the commune of Ladaux, a stone's throw from the winery, this property holds significant historical value for the Ducourt family. Within the vineyard, a classic Bordeaux red is produced through the careful blending of different grape varieties, followed by aging in both barrels and stainless steel vats.

Vineyard
In Bordeaux's Entre-Deux-Mers, France, the 9.6-hectare vineyard thrives on clay soil, cultivating predominantly Merlot and Cabernet Sauvignon. The vineyard utilizes techniques like Guyot pruning, debudding, leaf thinning, and green harvest for management.

Vinification
Harvesting is done by machines in the early morning to retain freshness. Grapes undergo 24 to 48 hours of pre-fermentation cold maceration. Alcoholic fermentation occurs in thermo-regulated stainless steel vats at 26°C, followed by three weeks of gentle vatting at 30°C. The process includes running off and pressing, separating the press and free-run juice. Malolactic fermentation takes place in stainless steel vats at 18°C. Aging happens in oak barrels and stainless steel vats.

Tasting Notes
Dark ruby color with crimson hues in the glass. The nose is of mulberries and cherries with hints of vanilla and coffee. The palate is supple and fruity with structure and soft tannins with a nice length.

Food Pairing
This wine is ideal with roasted pork loin, a juicy steak-frites, tapas, grilled meat, or with a cheeseboard.

QUICK FACTS

Variety
48% Merlot, 46% Cabernet Sauvignon, 6% Cabernet Franc.

Aging
Oak Barrels and Stainless Steel Tanks.

Farming
Sustainable Agriculture.