

Château Ducasse

Graves red

*A wine typical from the Graves, robust, deep-coloured, with red fruits aromas.
The tannins which are fairly present will permit a good ageing (about 10 years).
To drink with red meat, dishes cooked in a sauce and cheese.*

LOCATION : Mazères (south of Langon). The estate has been managed by Mr Perromat since 1981 but it has been in the hands of his in-laws the Duran family for 4 or 5 generations

VINEYARD AREA : 20 hectares.

SOIL : Stony and sandy with clay and limestone on the slopes on an iron hard pan subsoil

GRAPE VARIETIES : 55 % Merlot, 40 % Cabernet Sauvignon, 5 % Cabernet Franc.

HARVESTING : Mechanical harvesting at full ripeness

WINEMAKING : Traditional methods in stainless steel vats. The maceration lasts about 20 days.

AGEING : In stainless steel vats for 80% during 6 months and in barrels from 3 and 4 wines during 12 months

PRODUCTION: 120 000 bottles per year

