



VIGNOBLES HERVÉ DUBOURDIEU & FILS
— PROPRIÉTAIRE VIGNERON —

CHÂTEAU DUCASSE IS A DRY BORDEAUX BLANC ORIGINATING FROM THE BARSAC AREA

For several decades, this wine has been made mostly from old Sémillon vines originally intended for the production of AOC Barsac-Sauternes great wines. Its exceptional terroir gives this wine a certain minerality and remarkable finesse. It is well balanced and beautifully tangy, with citrus notes that define the character of all vintages. Château Ducasse is best served between 10 and 12°C as an aperitif or paired with seafood, fish, oysters, spicy or Asian dishes.

Château Ducasse

Appellation: AOC Bordeaux Blanc
Location: Barsac
Soil: clay-limestone and silt clay with a fractured rock subsoil
Average age: 35 years
Density: 6.666 vines/ha
Grape varieties: 70% Semillon, 30% Sauvignon Blanc
Harvest: machine-harvested
Ageing: 5 months in stainless steel vats
HEV Level 3 Certification (High Environmental Value)



Château Roumieu-Lacoste

Le Plantey | F-33720 BARSAC |

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