

Vins et Vignobles

Dourthe

France - Bordeaux - Pempuyre



DOURTHE

• CRAFTING BORDEAUX WINES SINCE 1840 •

Ownership/Founders Gruppo Thienot / Pierre Dourthe
Start of Activity 1840
Vitiviniculture Traditional
Hectares 500
Bottles produced 2.400.000

CHÂTEAU LA GARDE BLANC

88% Sauvignon Blanc, 12% Semillon

Production area: Pessac-Leognan

Terrain: una ricca diversità di suoli. Affioramenti pietrosi e suoli argillosi calcarei

Harvest: manual

Vinification: Nitrogen-protected crushed grapes. Alcoholic fermentation in oak barrels

Refinement: 8 months in oak barrels (12% of which are new) with lees batonnage (Oxo Line system)

Color: clear and bright appearance

Fragrance: intense aromas of white flowers and citrus blend with a mineral dimension so typical of Sauvignon grown on limestone

Flavor: lively and revealing great balance on the palate. The wine develops a certain richness on the palate, influenced by Sémillon grown on gravel, which harmonizes perfectly with the fresh finish

Alcoholic Grade: 14% vol



The company was founded in 1840 by Pierre Dourthe, a hotelier from southern Aquitaine who became an associate in a négoce in Bordeaux. The first major turning point was in 1929 when Roger and André Dourthe purchased Chateau Maucaillou in Moulis, giving the Maison the real basis for its development, with a vision linked to the terroir. Unlike the négoçiants in Bordeaux, which were based in the Quai des Chartrons in the city, Dourthe chose to develop its business in the heart of the vineyard, in Médoc. The two brothers associate the name Dourthe with a reputation, where the constant research for quality and innovation is accompanied by a perfect and integrated management of the vineyard. Today, Dourthe is a family group, grouping together and managing 9 châteaux and cultivating more than 500 hectares of vineyards. A unique combination that represents different terroirs, styles and quality levels for the wines of Bordeaux, consecrating Dourthe as above all a "winemaker" with wines that are known and considered in the world as must-have!