

CHATEAU LA DOUCE

MEDOC Rouge (Red)

Ownership & history:

Château La Douce is a boutique estate located in the extreme northern part of the Médoc, just north of Saint-Estèphe. The vineyard covers 6 hectares and produces approximately 30,000 bottles per year.

The estate's distinctive feature lies in its integrated agro-viticultural approach, combining wine production with the rearing of a local lamb breed of exceptional gastronomic quality, officially recognized under the AOC *Agneau de Pauillac*.

Vineyard & location:

Planted in 2003, the vineyard benefits from relatively young vines that bring freshness and vibrancy to the wines. The parcels are rooted in clay-limestone soils, a terroir particularly well suited to Merlot, promoting balanced ripening and expressive fruit character.

Located in the northern part of the Médoc, this cooler microclimate allows for a slower, more even maturation of the grapes, contributing to precision, elegance, and aromatic complexity.

Harvest, vinification & ageing:

Harvested at optimal ripeness, the grapes are vinified using traditional Bordeaux methods to preserve fruit purity and varietal expression.

The resulting wine is powerful and concentrated, with ripe fruit intensity and silky tannins. A portion of the production is aged in French oak for approximately six months, adding subtle complexity while respecting the fruit.

Tasting:

This 100% Merlot delivers a powerful and concentrated expression, showcasing deep notes of ripe black cherry, dark chocolate, and spice. The dense fruit core, supported by well-integrated oak and a firm structure, gives the wine depth, intensity, and a serious character, appealing to discerning wine lovers seeking richness and substance.

Vintage:

2022

Blend:

100% Merlot

