

## Commended by the Press for over 20 years!

« ...un vrai régal... » *Le Grand Guide des Vins de France 2010 – Bettane et Desseuve*

“...fine and fruity...” *Decanter, August 2009*

“At last, a Bordeaux brand for real wine lovers...” *eRobertParker.com in Asia, September 2008*

« ... un remarquable bordeaux de marque... » *Le Guide Hachette des Vins 2007*

« ... c'est une valeur sûre... » *La Revue du Vin de France, décembre 2006*

« ... le résultat est brillant. » *Sud-Ouest, octobre 2005*

“... It's an incredibly reliable brand...” *Wine International, juin 2005*

« ... mais quel Bordeaux ! ... » *Saveurs, mai-juin 2004*

“... perfekt gemacht.” *Vinum, mai 2004*

« ... toujours parfait en blanc et en rouge... » *La Revue du Vin de France, avril 2002*

« ... Le Bordeaux de référence... » *Elle, avril 2001*

“Impressive for a Bordeaux blend...” *Wine Spectator, mars 1999*

« ... un des plus beaux vins de marque... » *Cuisine et Vins de France, mars 1992*

« ...excellent... » *L'Express, juin 1989*

“... impressive results.” *Decanter, octobre 1989*

« ... Belle réussite... » *Gault Millau, mai 1988*

### Dourthe N°1 Sauvignon Blanc

Intense and extensive aromatic spectrum. The freshness of the lemon and grapefruit zest, with delicate notes of passion fruits, is accompanied by subtle nuances of box, mentholated notes and hints of freshly cut hay. On the palate the wine is very well-balanced, concentrated in structure, revealing good acidity and a generous, full-flavoured fleshiness. The development of the aromas on the palate is characterised by a fruity freshness, which terminates in a long, lingering finish.

### Dourthe N°1 Red

The intense bouquet reveals aromas of fresh black and red fruits, enhanced by subtly toasted notes. The consistently well-balanced palate develops a full and rounded fleshy character, structured with ripe tannins as a result of an expertly controlled harvest.

The tannins from the oak blend perfectly with the wine to form a smooth and tender mid-palate.

The long finish is always stamped with the elegance of the Dourthe style.

### Dourthe N°1 Rosé

Very attractive rose-petal appearance, lively and brilliant, displaying bluish tinges. Red berry and black fruit aromas characterize the consistently intense and fresh bouquet. This freshness is echoed on the palate throughout the tasting. The rounded character, underpinned by good acidity, combines with a refined fruit quality, which develops into hints of spice on the finish.

*Vins et Vignobles*  
**DOURTHE**  
Bordeaux depuis 1840  
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# DOURTHE N°1

QUALITY - INNOVATION - EXCELLENCE



*Vins et Vignobles*  
**DOURTHE**  
Bordeaux depuis 1840

# Dourthe N°1: « le grand Bordeaux »

## Dourthe N°1: A totally new approach...

Like other « Grands Châteaux » wines, Dourthe N°1 has a distinctive style and a strong personality, largely as a result of the global approach that no other negociant had dared to undertake until this point. Dourthe's involvement at each step of its creation is truly pioneering.



## Getting it right in the vineyard is key: identifying the best varieties and the finest terroirs

For Dourthe N°1 white, the desire to create a great, aromatic wine whose palate is founded on a solid structure made Sauvignon Blanc an obvious choice. In the vineyard, a rigorous selection of parcels takes place to identify the best possible **terroir** and **grape varieties**.

The remarkable task of seeking out the finest terroirs is also undertaken in the extensive red Bordeaux vineyard to pinpoint exactly those areas where Merlot and Cabernet Sauvignon have the best chance of reaching full maturity, to enable **Dourthe N°1 red** to express its true fruit, and to reveal its rounded and silky character on the palate.

## Forging strong partnerships with growers guarantees optimal and consistent fruit quality.

From tending the vine all the way through to the harvest, the growers work in close collaboration with the Dourthe winemakers to ensure that the grapes are harvested in optimal conditions, and that the work carried out in the vineyard ensures ripe grapes, complete with the required aromatic intensity.



## Innovative winemaking

20 years ago, the poor conditions of the grapes and the threat of oxidation necessitated the immediate disposal of white grape skins at the very start of vinification. **Pellicular maceration** perfected by Denis Dubourdieu, and practiced also by Christophe Ollivier during the making of Dourthe N°1, was at the time **revolutionary**. Determining the length of time on the skins and the way the contact takes place, requires years of practice and true expertise. Cool fermentation to optimise varietal character, is a similarly delicate process. In the same way, at the end of the 80s, **temperature-control** during the vinification process in red wines was essential to produce fine wines. Dourthe uses the same technique applied in a growing number of Grands Crus wines, to obtain good balance in Dourthe N°1: well-structured wine, with good fruit content.



## The importance of ageing

By ageing the wines in its cellars, Dourthe is taking full advantage of recent, related research.

The finest batches of Dourthe N°1 must spend 12 months in new French oak barriques where the tannins in the oak integrate harmoniously with those present in the wine, adding roundness, balance and aromatic complexity. Ageing takes place in the Dourthe wine cellar where more than 2,500 Bordeaux barriques are **replaced entirely with each coming vintage**.

Batches of **Dourthe N°1 white** are **matured on their lees in cuves for 5 - 6 months** whilst undergoing batonnage to maximise the aromatic intensity of the Sauvignon Blanc and the overall structure of the wine.

## A great Bordeaux wine: the art of blending

Blending is the very last step in this rigorous procedure, and will determine the very style and identity of Dourthe N°1. All the batches, representative of the sheer diversity of the parcels, vinification or ageing techniques, are then tasted. Only the very best will be retained for their quality, character and most importantly, for their contribution to the harmony of the blend.

## Dourthe N°1: always innovating...

The success achieved with Dourthe N°1 over the period of 20 years is proof that Dourthe is by no means set in its approach, and Dourthe in fact remains open and receptive to any new techniques that could assist its progress.

Christophe Ollivier regularly allows Dourthe N°1 privileged access to the **latest research on Sauvignon Blanc by Denis Dubourdieu**, and the influence of terroir and viticultural practice on the development of its aromatic profile.

A specific viticultural technique for white wines has progressively been evolved. The diversity of terroirs that are capable of expressing the Dourthe N°1 style is growing. The more characteristic parcels intensify the complexity of the blend and the elegant balance between aromatic intensity, the fruit and the fleshiness that surrounds it. The style may remain the same, but the wine becomes increasingly refined and elegant.

## Major developments are beginning to take place in the red vineyards of Bordeaux, revealing a generation of vinegrowers more conscious of quality-driven viticultural practice.

Dourthe supports this movement and has become more selective in the overall management of the vineyards. Dourthe follows the very latest findings relating to the ripening of red grapes when carefully selecting the quality of the fruit, sure guarantee of the intensity of the fruit and the harmony of the wine's structure. General improvements in the vineyards reveal new potential terroirs which complement the great geographic diversity of the vineyards selected for Dourthe N°1 and also enhance its aromatic profile.

Ageing in barriques is also developing fast as a result of experimentation in other Dourthe properties to find the exact qualities of both French oak and barriques which contribute to a more rounded, softer tannic structure.

## Dourthe N°1: a benchmark in Bordeaux

Throughout the entire 20 years, Dourthe has stayed true to the objective it once set : reward the consumer with the pleasurable experience to be expected from a great Bordeaux wine with every bottle of Dourthe N°1, at an affordable price.

The success achieved in France since the launch of Dourthe N°1 white, then red and rosé, would soon be replicated in foreign markets.

Today, in more than 45 countries, consumers from as totally diverse cultural backgrounds as America, Asia and Europe, and with very different usage patterns, can experience the same pleasure with a bottle of Dourthe N°1; the same blend, expressing the same character.

Each new vintage of Dourthe N°1 constitutes an event. It is an opportunity for influential gatekeepers, industry professionals and sometimes even fellow Bordeaux producers, to applaud the great quality and established style of Dourthe N°1.

Dourthe N°1 has become a benchmark for consumers over the course of time, the epitome of pure Bordeaux value which an increasing number of consumers are happy to buy into each year.

## 2005 signifies a new era for Dourthe N°1

Having first made its mark in the field of white and subsequently red Bordeaux, Dourthe rises to the new challenge of creating Bordeaux rosé; a **rosé that is primarily different**: a rosé with a distinctive style, which as a result of its freshness and complexity, is totally unique compared to the plethora of wines that make the task of defining Bordeaux rosé so difficult.

Its colour should be pale pink and bright; its aromas should be fruity, fresh, subtle and elegant, backed by a lively structure, but lacking in sharpness. The grapes are selected from terroirs suited to optimal maturity. A specific and unique vinification unveils its richness: a phase of cold pre-maceration, lasting just short of 6 hours precedes fermentation so that the perfectly ripe and healthy berries bring the required concentration of colour and aromas.

After a cool fermentation, the wine is aged on its lees for 3 months to enhance the aromatic finesse of the wine.

