

# DOURTHE N°1

LE GRAND BORDEAUX



*Dourthe N°1 is the fruit of 20 years of research and innovation in collaboration with the great Bordeaux oenologists Denis Dubourdieu and Christophe Ollivier for the whites, Michel Rolland for the reds, and with the ambition of creating the reference brand in Bordeaux.*

## Selection of the best terroirs

*It all starts in the vineyard, with the selection of terroirs and plots suited to the quality objectives of Dourthe N°1. For Dourthe N°1 white, twenty years' experience has allowed us to identify cool clay-limestone terroirs in Bordeaux, mainly to the north of the Bordeaux appellation, which are particularly suited to growing Sauvignon grapes. For Dourthe N°1 red, we focus on a selection of good terroirs on slopes mainly in the Entre-Deux-Mers. This supply is complemented by grapes brought in from the Côtes areas, thus increasing the diversity of terroirs and resulting in a fine wine with rich and complex fruit.*

## An exemplary partnership with the wine-growers

*The estates are also chosen for the way the vineyard is run. The yields have to be well controlled and the vinification equipment has to be capable of preserving the quality of the grapes (medium-sized tanks in order to follow up the plot selection, thermoregulation etc). For more than fifteen years Dourthe has taken steps to improve quality with its partner wine-growers. A Dourthe team led by the purchasing director and managers from Dourthe's estates, together with two consultant oenologists, spend plenty of time throughout the year working with the wine-growers. The team regularly visit the vineyards throughout the year providing advice and checking on the vines' evolution, necessary treatments, harvesting and vinification. The aim of this technical support is to improve the quality of the estates and to maintain their loyalty for future vintages.*

## Innovative vinification for Dourthe N°1 white and N°1 rosé

*In 1987, for the first time on a large scale, the Dourthe oenologists applied the principles developed by Denis Dubourdieu to make a great Bordeaux dry white wine: maceration on the skins and low-temperature fermentation, maturation for 6 months.*

*In 2005, the Dourthe Oenologists took up a new challenge by creating a fine Bordeaux Rosé, a wine both elegant and contemporary. Very similar to the one used to make Dourthe N°1 white, the vinification technique enables to optimize the finesse and intensity of the aromas of the Cabernet Sauvignon grapes: pre-fermentation cold maceration for 6 hours, low temperature fermentation and ageing on lees for 3 months.*

## Top-quality maturing for Dourthe N°1 Red

*The wines selected by Dourthe N°1, like those of the Bordeaux grands crus, are matured for one year in new French oak barrels in Dourthe's cellars in Parempeyre. The wood tannins blend harmoniously with those of the wine to make it rounded and harmonious and enhance aromatic complexity.*

*The final blend will then produce a rich, powerful, well-balanced wine with supple tannins to which a few months' maturing in bottles will put the finishing touch.*

## Unique value for money

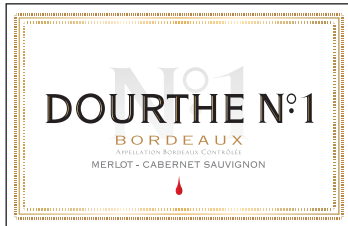
*The mission of the Dourthe team of oenologists is to reproduce the quality of the wine faithfully, vintage after vintage.*

*Consistent quality and stable prices ensure that Dourthe N°1 offers unrivalled and constant value for money. This is a major asset, in particular in relation to châteaux wines in which the vintage effect with variations in quality and in price is much more pronounced and can sometimes be disconcerting for wine-lovers.*



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

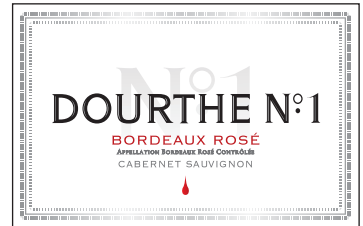
# DOURTHE N°1



65% Merlot - 35% Cabernet-Sauvignon



100% Sauvignon



100% Cabernet-Sauvignon

A result that has won unanimous praise...

## Among journalists :

### DOURTHE N°1 RED

LE GUIDE HACHETTE DES VINS 2007

Dourthe N°1 red 2004: \*\* «Dourthe has created a remarkable Bordeaux brand wine, ... This ruby-red 2004 is an example, with hints of violet and a complex bouquet of flowers, redcurrant, toast and roasted notes. The fine ripe tannins give structure to the rich wine, full of fruit flavours and toast. A long finish with notes of vanilla on this balanced and promising wine...» .

THE INTERNATIONAL WINE AND SPIRIT COMPETITION 2007

Dourthe N°1 red 2004: Silver Medal (Best in class)

DECANTER - October 2006

Dourthe N°1 red 2004: «Oaky, smoky, dense. Full, ripe modern style with vanilla; plenty of power and immediate vinous gratification.»

THE INDEPENDENT - Anthony Rose - April 2003

Dourthe N°1 red 2002: «Can Bordeaux play catch-up with the New World by coming up with modern brands that can add another string to the château bow ? Easier said than done. Dourthe is the most successful player in this market, with its creditable, blackcurranty Dourthe N°1.»

### DOURTHE N°1 WHITE

JANCIS ROBINSON.COM - Julia Harding - April 2007

Dourthe N°1 white 2006: «...lovely for early drinking. Punches above its weight. Very Sauvignon Blanc (in positive way), intense yet still balanced...»

THE HERALD - January 2007

Dourthe N°1 white 2005: «It's hard to beat this for a zesty, punchy white that tickles your palate with a touch of élan. Bright, eager, and incredibly dependable, Dourthe N°1 leads the way in affordable, everyday Bordeaux.»

SHEFFIELD STAR - January 2007 Dourthe

N°1 white 2005 : « An absolutely delicious, zingy white wine from the Bordeaux region. The big gooseberry and citrus flavours make this excellent wine to accompany a fish dish. One of the best wines currently in this price range.»

DECANTER WORLD WINE AWARDS 2006

Dourthe N°1 white 2005: Silver Medal

« Fine, lovely elderflower - delightful. Fresh, fruity, dry but good juicy fruit. Excellent, on the juicy side of dry. »

### DOURTHE N°1 ROSÉ

REVUE DES VINS DE FRANCE

Dourthe n°1 rosé 2006. Note: 16/20

«A supple, elegant fruit-driven wine with plenty of freshness and very pleasant to drink.»

GUIDE HACHETTE DES VINS 2007

Dourthe n°1 rosé 2005 \*(a very good wine)

«... the latest in the Dourthe n°1 range, this rosé is made with 100% Cabernet Sauvignon. The 2005 has a soft, redcurrant colour, with a delicate fruity bouquet. On the palate it is both fresh and full-bodied and just as aromatic. Note of acidulous fruit drops on the finish...»

## Among Bordeaux traders:

in 2000, Dourthe N°1 won the Bordeaux "Brand Wines Trophy" awarded by the whole of the Bordeaux trade.

## Among our clients:

recognised as offering unique quality, Dourthe N°1 is today served in the most prestigious hotels and restaurants: Hôtel du Palais - Biarritz, Sofitel Biarritz Miramar, le Chapon Fin - Bordeaux, la Tupina - Bordeaux, la Mère Catherine - Montmartre, le Mas Candille - Mougins, la Ville Blanche - Lannion, la Ducasse - Lille, le Bar André - La Rochelle, l'Hôtel Piazza - Nice, Casino of Deauville, Casino of Bordeaux, Hôtel Radisson - Roissy, le Train Bleu - Paris, Sofitel Bercy - Paris, Concorde Lafayette - Paris, Evergreen Laurel Hotel - Levallois, Les 2 Magots - Paris, les Caves Monsieur Vin - Lille, Hôtel Intercontinental - Tokyo, Hôtel de la Montagne - Montréal, Wein and Co shops in Austria, Asda shops, Threshers and Waitrose in Great Britain, Chez Henri - Bruxelles, British Airways, Japan Airlines, Air France.

VINS ET VIGNOBLES DOURTHE

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