



CHÂTEAU
HOURTOU

ondulations

CÔTES DE BOURG



2023

TERROIR

Clay-limestone hillsides and sandy-gravelly foothills

SURFACE

10 hectares including 29% of agroecological areas (trees, hedges, etc.)

DENSITY

5,500 feet / ha

AVERAGE VINE AGE

16 years old

BLEND

Merlot 90%

Harvested from September 25 to 27

Cabernet-Franc 8%

Harvested on September 28

Malbec 2%

Harvested on September 14

TECHNICAL TEAM

Antoine DE OLIVIERA: Cellar Master

Julien BELLE: Winemaking Consultant

Léa MAZUBERT: Technical director

SERVICE 14 to 17°C

CELLARING 5 years

DEGREE 13%

ACCREDITATIONS



The Ondulations cuvée is a modern and elegant reinterpretation of Bordeaux wines, revealing a fruity, indulgent, and creamy profile. Carefully crafted through aging in amphorae and jars, this cuvée highlights the purity of the fruit while maintaining a beautiful freshness. Inspired by the natural curves of the Côtes de Bourg, it perfectly expresses the unique terroir of Château Hourtou, with a silky texture and beautiful complexity. Its 2023 vintage offers a wine that is both indulgent and refined.

CULTURAL ITINERARY

- Tillage. No weedkiller. Mechanical maintenance of the cavillon and mowing under the row.
- Grassing of rows for soil stability (on hillsides).
- Use of organic fertilizers.
- Classic green work (disbudding, lifting, disbudding, and leaf stripping if necessary, etc.).
- Mechanical harvesting with on-board sorting.

VINIFICATION & AGING

- Traditional vinification in the intimate vat room of Château Hourtou with its small vats for precise work.
- Medium vatting (between 20 and 22 days) to preserve the purity of the fruit.
- Implementation of Bioprotection: no addition of sulfur to avoid clouding the fruit and keep it very pure until bottling. Very late sulfiting, and very low SO2 level during bottling.
- Aged for 8 months: 50% in temperature-controlled stainless steel vats and 50% in 4 stoneware jars and 4 terracotta amphorae to preserve the purity of the fruit.

TASTING NOTES



An intense garnet color and a pure nose of fresh fruit, with notes of cherry, blackcurrant and plum, enhanced by herbaceous touches of sage and mint.



On the palate, it offers a lovely freshness, ripe tannins and a long, lingering finish. A tasty, balanced and very pleasant wine to drink.



FOOD & WINE PAIRINGS

As an appetizer on a charcuterie board. With a grilled tuna steak and pepper compote, Basque-style chicken, baked eggplant...

Château Hourtou - Tauriac, Côtes de Bourg - ondulations.com

CASTEL Châteaux & Grands Crus – www.chateaux-castel.com @ChateauxCastel

21-24 rue Georges Guynemer 33 290 Blanquefort - France - Tél. : +33 (0)5 56 95 54 00

