



# CHÂTEAU PLAISANCE

MONTAGNE SAINT-ÉMILION



This historic property was acquired by our family in 1994. It is situated to the west of Montagne, on the border between the Saint-Emilion and Lalande-de-Pomerol appellations. The terroir, with loamy-clay soils, and the gentle slopes allow for excellent natural drainage. Each vintage, we produce an elegant, harmonious wine with unique character.

## VINEYARD

**Region :** Bordeaux, Right bank, France

**Surface area :** 17.5 hectares

**Soil type :** Loamy-clay

**Grape varieties :** Merlot, Cabernet Sauvignon

**Vineyard management :** Guyot pruning, de-budding, thinning out leaves, green harvest, sustainable agriculture

**Vineyard manager :** Philippe Ducourt

## THE WINE

**Harvest :** Sorting of the best grapes, harvesting in the cool, early morning

**Maceration :** Pre-fermentation cold maceration of 24 to 48 hours

**Fermentation :** Alcoholic fermentation in concrete vats at around 26°C then a gentle vatting for 3 weeks at 30°C. Running off and pressing, separation of the press and free-run juice. Malolactic fermentation in concrete vats at around 18°C.

**Ageing :** Ageing in oak barrels for 12 months (33% new, 33% once-used, 33% twice-used). Bottling then ageing in our cellars for at least 18 more months.

**Average annual production :** 80 000 bottles

**Oenologist :** Jérémy Ducourt

## TASTING NOTES

**Colour :** Deep red with a purplish tint

**Nose :** Intensely perfumed ripe red fruits, notably blackberry and raspberry, as well as oak and vanilla notes

**Mouth :** Rounded attack, powerful and silky, with tight tannins and good length. A fine concentrated and harmonious balance

**Food pairings :** Delicatessen, red meat, grilled or in a sauce, hard cheeses, lightly-spiced dishes