



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-Émilion 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

