

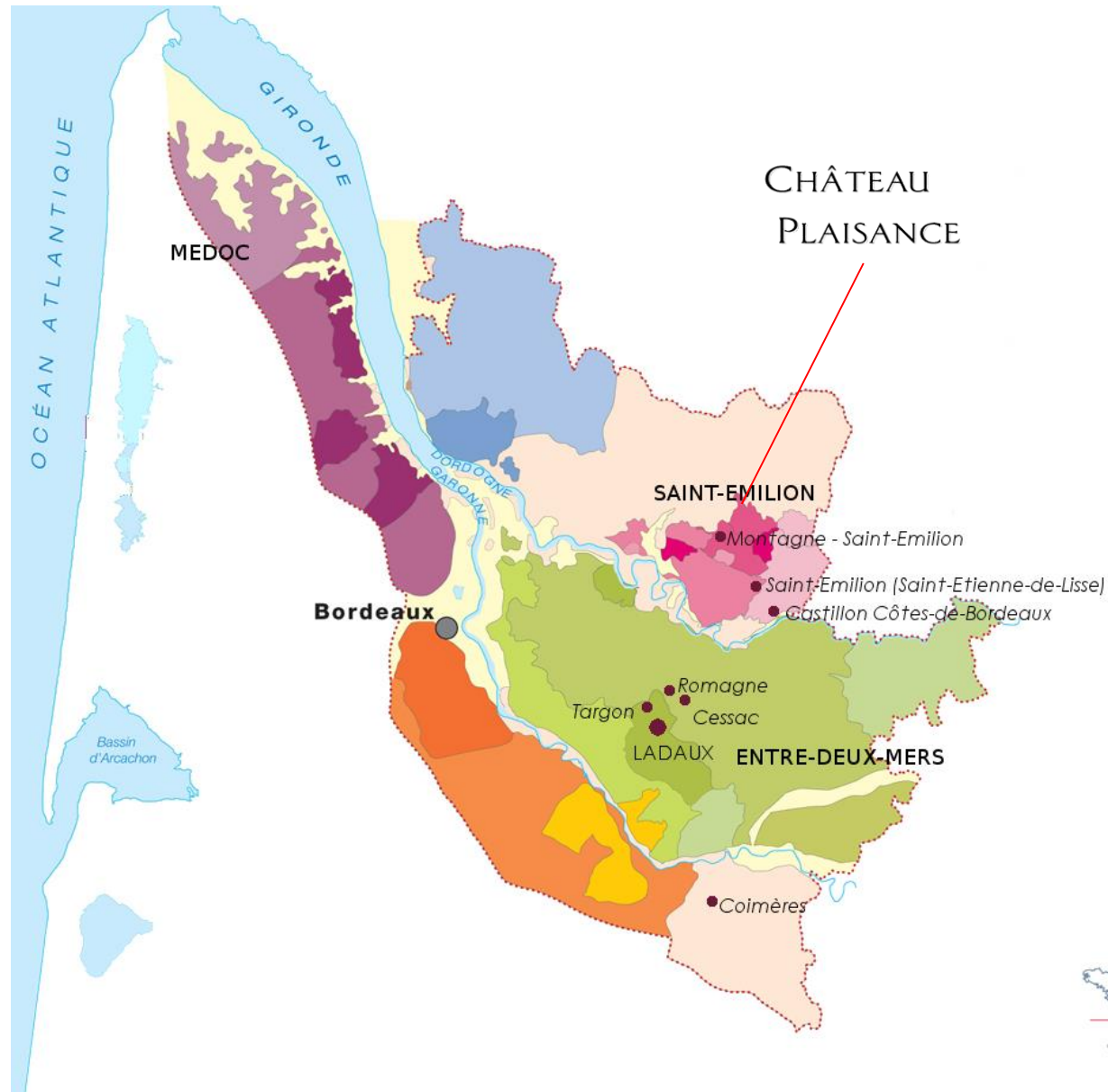
CHÂTEAU PLAISANCE

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 elegant, harmonious wines with unique character.



CHÂTEAU PLAISANCE

Location



The 17-hectares vineyard is located in the Montagne Saint-Emilion appellation. It is mainly planted with Merlot and Cabernet Sauvignon. Its loamy-clay soils and gentle slopes improve the drainage of the grounds.

After many years of work and a careful analysis, we have identified five different plots on this estate:

- Four are around the Château itself, with a total of 14 hectares.
- One is located 1.5km away from the Château, in a small hamlet called “La Bichau”, which means “wine carafe”. Very old vines, dating back from 1955, are still planted on this plot. They witness the great quality of the soil and environment that surround them.



CHÂTEAU PLAISANCE

History

1935 : The Despagne Larribière Family buys a small estate in a hamlet called "Plaisance". It includes 5 hectares of vines and a traditional "Charentaise" house. They gradually expand the vineyard and the building takes its actual distinctive shape.

1994 : Looking for the opportunity to acquire an new estate in the Saint-Emilion area, our family gets the chance to purchase Château Plaisance.

Since 1994 : We have renewed the winery and added a barrel cellar to be able to age our wines in optimal conditions. We have worked in the vineyard in order to improve the quality of the grapes and separated the vinification according to the different types of soils.



CHÂTEAU PLAISANCE

The wines

AOC MONTAGNE SAINT-ÉMILION THE WINE

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

Maceration : Pre-fermentation 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.



CHÂTEAU PLAISANCE

The wines

AOC MONTAGNE SAINT-EMILION, RÉSERVE DE FAMILLE 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.

Ageing : Malolactic fermentation and ageing in oak barrels for 12 months (50% new, 50% once-used). Bottling then ageing in our cellars for at least 24 more months.

Average annual production: 3 000 bottles

Enologist : Jérémy Ducourt

THE WINE

Colour: Intense crimson

Nose : Powerful and elegant, with clear notes of black cherry, raspberry and a presence of oak

Mouth : Rounded and full-bodied, lot of red fruit flavours and well-evolved tannins. A long finish with a hint of minerality

Food pairings : Red meat, grilled or in a sauce, game, lightly-spiced dishes, cheeses, chocolate desserts





BORDEAUX - ENTRE-DEUX-MERS - BORDEAUX SUPÉRIEUR
CASTILLON CÔTES DE BORDEAUX - MONTAGNE SAINT-EMILION
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