



Réserve de Famille

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.

Each year, we sort the best grapes that we vinify separately. We take great care with each vintage, aged in oak barrels and in limited production, so we can offer a very great wine.

VINEYARD

Region : Bordeaux, Rive Droite, France

Surface area and plot : 4 hectares « La Bichaudé »

Soil type : Loamy-clay

Grape varieties : Merlot

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.

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

Oenologist : Jérémy Ducourt

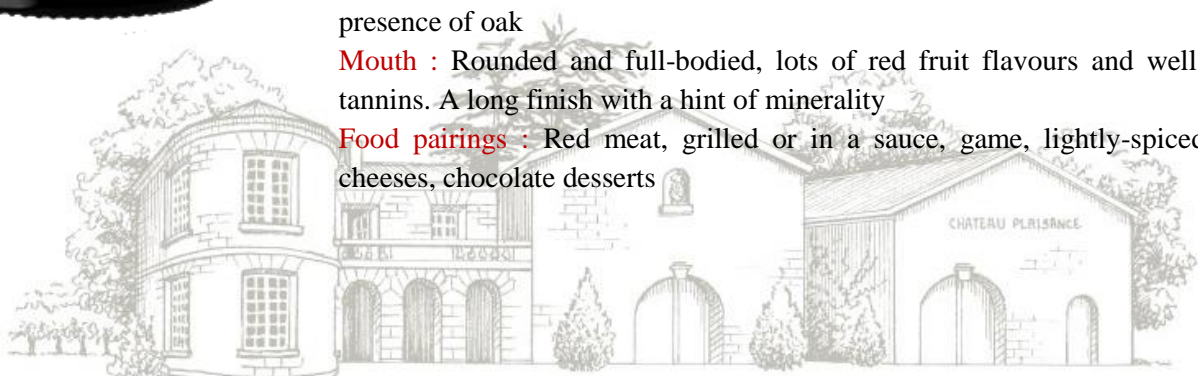
TASTING NOTES

Colour : Intense crimson

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

Mouth : Rounded and full-bodied, lots 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



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