

CHÂTEAU PLAISANCE

MONTAGNE SAINT-EMILION



« Ripe and extracted, this shows more of a bitter chocolate note than a fruit flavor. It has a very dry, firmly tannic character, with a dark, smoky feel. Powerful and concentrated, its pepper and spice tones accompany the note of black plum skin.»

(Roger VOSS - Wine Enthusiast)



Merlot, Cabernet Sauvignon



Red meats, cheeses



Ideally within 10-20 years



Best served 60-65 °F

www.ducourt.com

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