



# CHÂTEAU PLAISANCE - BRANNE

MONTAGNE-SAINTE-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 :** Machine harvesting in the cool, early morning

**Maceration :** Pre-fermentation cold maceration of 24-48 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 or concrete vats. Bottling then ageing in our cellars for 12 months

**Annual production :** 30 000 bottles

**Oenologist :** Jérémy Ducourt

## TASTING NOTES

**Colour :** Intense ruby with a purplish tint

**Nose :** Complex and elegant with notes of red fruits and oak

**Mouth :** A concentrated, fruit-filled attack with supple, soft tannins

**Food pairings :** Red meat, white meat, cheeses

**Wine distributed by Kressman.**