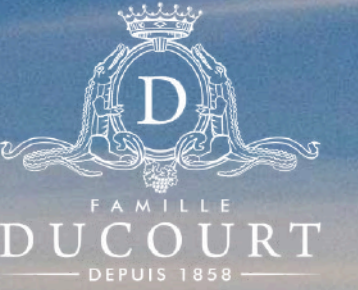


CHÂTEAU PLAISANCE

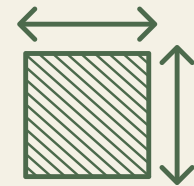


THE VINEYARD

Bought by our family in 1994, this historic estate is situated west of the commune of Montagne, next to the appellations of Saint-Emilion and Lalande-de-Pomerol. The terroir here is silty-clay, where gentle slopes provide the soils with natural drainage. Vintage after vintage we create wines with unique character, defined by elegance and exquisite balance.



AOC Montagne
Saint-Émilion



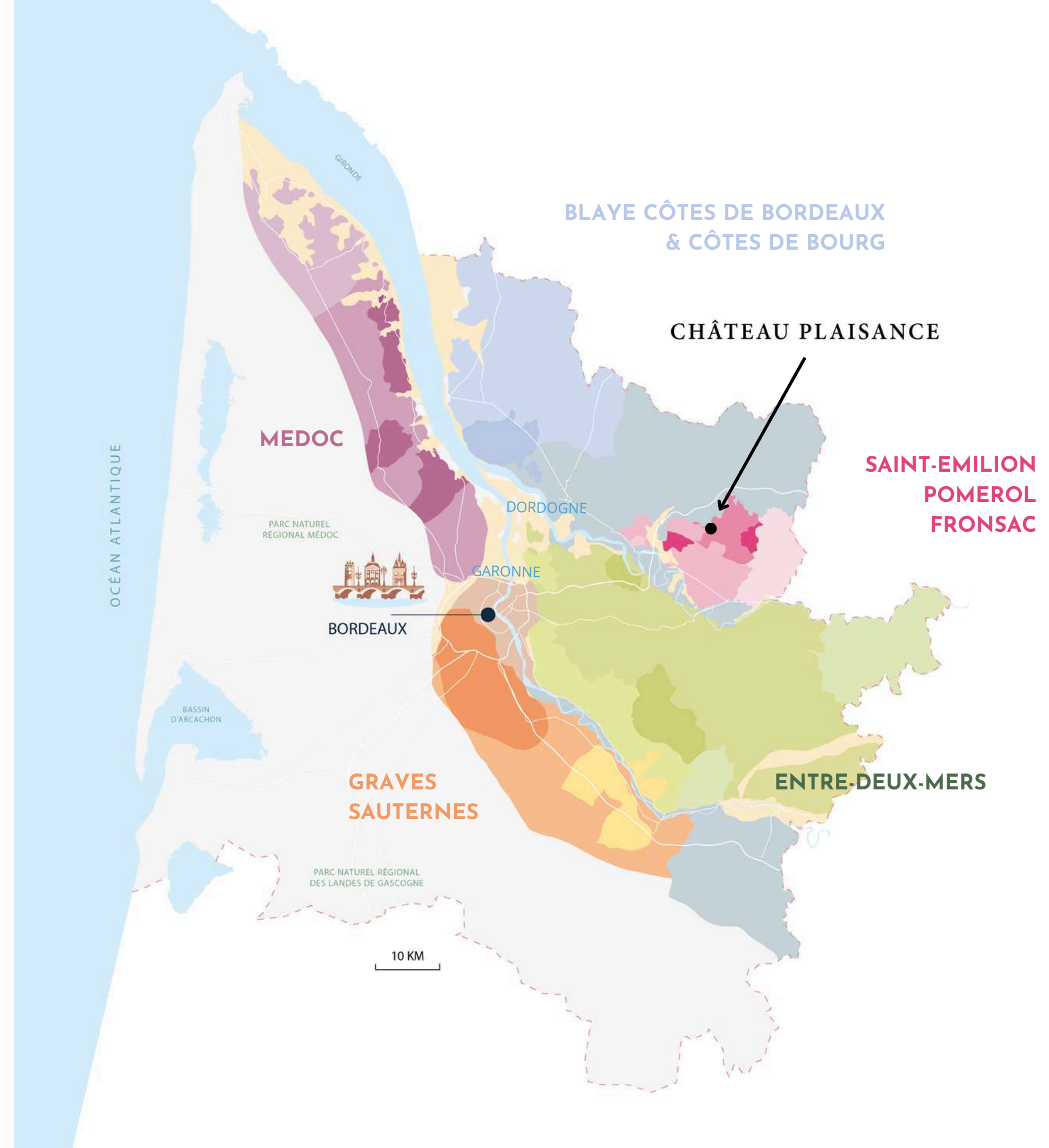
17 ha



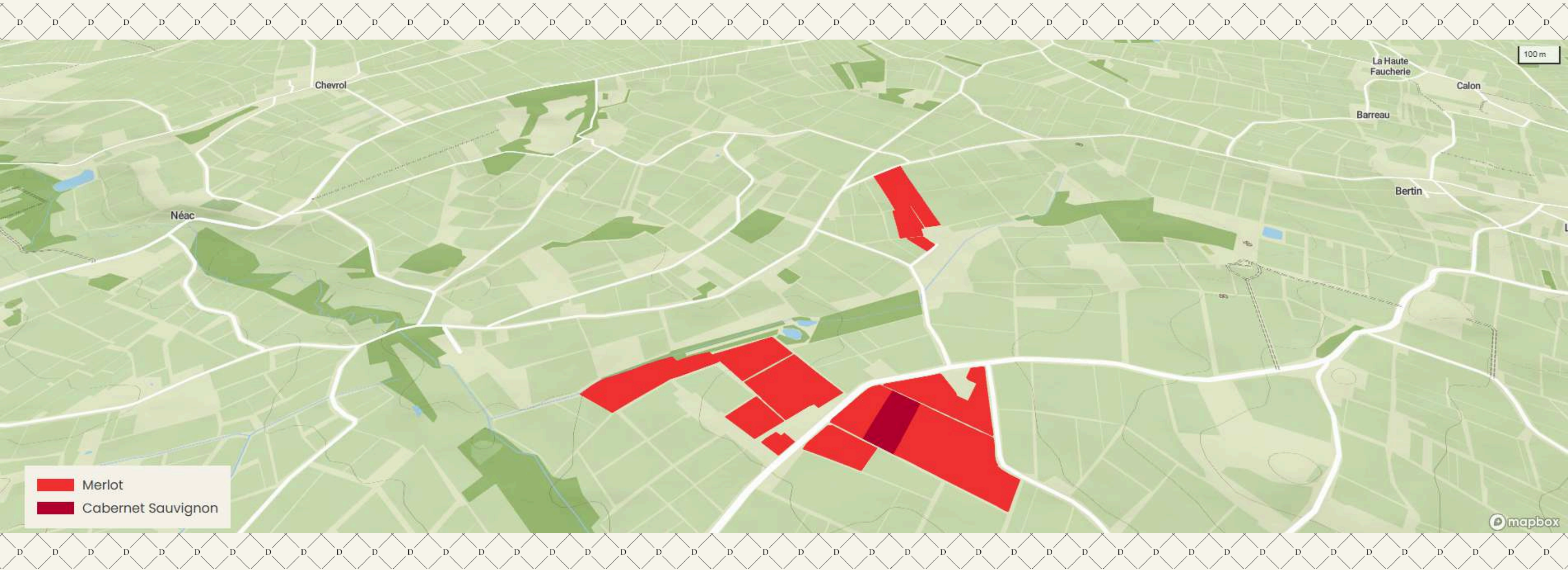
Silty-Clay



6 600 vines / ha



LOCALISATION



HISTORY

The history of Château Plaisance dates back to the 18th century, when the locality first appeared on the Belleyrne maps. As early as 1878, it was listed in the 3rd edition of the *Guide Féret* as a *Cru Bourgeois* and *1er Artisans*.

In 1935, the estate was taken over by the Despagne Larribière family, who developed the vineyard around the Charentaise-style house and gave the property its present appearance.

In 1994, our family acquired Château Plaisance and undertook major renovations, including the modernisation of the cellars, the creation of a barrel cellar, and the restructuring of the vineyard.

Today, this work allows for plot-by-plot vinification, revealing the full richness and uniqueness of its terroirs.



CHÂTEAU PLAISANCE

Appellation: Montagne Saint-Émilion

Blend: Merlot, Cabernet Sauvignon

Certification: HVE 3, CSR “Cultivons Demain”.

Maceration: Cold pre-fermentation maceration for 24 to 48 hours.

Fermentation: Alcoholic fermentation in temperature-controlled concrete tanks at around 26°C, followed by gentle maceration for 3 weeks at 30°C. Run-off and pressing, with separation of free-run and press juices. Malolactic fermentation in temperature-controlled stainless steel tanks at around 18°C.

Ageing: Aged in oak barrels for 12 months ($\frac{1}{3}$ new barrels and $\frac{2}{3}$ previously used barrels). Bottled and further aged in our cellars for at least 18 additional months.

Average annual production: 80,000 bottles



TASTING

2022 VINTAGE

90 POINTS - WINE ENTHUSIAST

“This shows aromas of black cherries and blackberries with dark chocolate, licorice and overturned earth. Mouthfilling and juicy with medium body and firm, grainy tannins. Vivid, darkfruited finish. Merlot and cabernet sauvignon.”

2020 VINTAGE

91 POINTS - WINE ENTHUSIAST

“Almost entirely Merlot, this rich wine is dark and powerful. It is freshened by a fine of acidity that gives a succulent aspect to the wine. The wine has a good future.”



COLOUR

Deep red with purple highlights

NOSE

Intense aromas of ripe red fruits, particularly blackberry and raspberry, combined with vanilla oak notes

MOUTH

Round on the attack, powerful and silky, with firm tannins and excellent length. A harmonious and concentrated wine

FOOD & WINE PAIRINGS

Cured meats, red meats in sauce

CHÂTEAU PLAISANCE

RÉSERVE DE FAMILLE

Appellation: Montagne Saint-Émilion

Blend: Merlot

Certification: HVE 3, CSR "Cultivons Demain".

Maceration: Cold pre-fermentation maceration for 24 to 48 hours.

Fermentation: Alcoholic fermentation in temperature-controlled concrete tanks at around 26°C, followed by gentle maceration for 3 weeks at 30°C. Run-off and pressing, with separation of free-run and press juices.

Ageing: Malolactic fermentation and ageing in oak barrels for 12 months (50% new barrels and 50% previously used barrels). Bottled and further aged in our cellars for at least 18 additional months.

Average annual production: 3,000 bottles





2019 VINTAGE

91 POINTS - WINE ENTHUSIAST

"A smooth and perfumed wine, this shows weight and intensity. Its ripe character brings out dark chocolate and spice, as well as hints of the wood aging. It's a full rich wine, ready to drink from 2024"

2020 VINTAGE

91 POINTS - JAMES SUCKLING

"Aromas of cassis, cherries, sweet wood spices, balsamic and chili chocolate. Modern and plush, with a full-bodied palate and fine-grained tannins. Flavorful and dry on the palate, with nice length. Drink now or hold."



TASTING

COLOUR

Deep purple

NOSE

Powerful and elegant, revealing notes of black cherry, raspberry, and pronounced oak

MOUTH

Round and full-bodied, with generous red fruit aromas and ripe tannins. A long finish with a subtle touch of minerality

FOOD & WINE PAIRINGS

Grilled or sauced red meats, game, lightly spiced dishes, cheeses, chocolate desserts

Contact

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