

Château Plaisance-Branne

AOC MONTAGNE SAINT-ÉMILION

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

GRAPE VARIETIES

Merlot
Cabernet Sauvignon

TERROIR

17.5 Ha
Loamy-Clay

VITICULTURE

Sustainable agriculture, HVE3 certification.
Grassing of the rows and soil preparation.

WINEMAKING

Short cold maceration, fermentation in thermo-regulated concrete vats, then ageing in oak barrels and concrete vats.

TASTING NOTES

Intense ruby color. Notes of red fruit and wood. Fruity palate with supple and integrated tannins.

FOOD AND WINE PAIRINGS

Red meats, white meats, cheeses.

TASTING TIPS

Serve between 16°C and 18°C.
Ideally within 15 years.



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