

Château Plaisance

AOC MONTAGNE SAINT-ÉMILION

Bought by our family in 1994, this historic estate is situated west of Montagne, next to the appellations of Saint-Émilion 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

16 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 for 12 months in oak barrels.

TASTING NOTES

Deep red robe. Aromas of ripe red fruits and vanilla woody notes. Round, powerful and silky on the palate.

FOOD AND WINE PAIRINGS

Charcuterie, red meats in sauce or grilled, hard cheeses, lightly spiced dishes.

TASTING TIPS

Serve between 16°C and 18°C.
Ideally within 20 years.



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