

# 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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