

Château Plaisance - *Réserve de Famille*

AOC MONTAGNE SAINT-ÉMILION

This historic estate, acquired by our family in 1994, is located west of Montagne, at the gateway to Saint-Émilion and Lalande-de-Pomerol. Its clay-loam soil and gentle slopes offer ideal conditions for producing elegant and harmonious wines. Each year, we select the finest grapes, vinify them separately, and then age them in small batches in oak barrels to create a great wine with a unique character.

GRAPE VARIETY

Merlot

TERROIR

1 Ha "La Bichaud"
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 in bottles.

TASTING NOTES

Deep purple robe. Black cherry, raspberry and woody notes. Round and complex palate. Long finish.

FOOD AND WINE PAIRINGS

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

TASTING TIPS

Serve between 16°C and 18°C.
Ideally within the age of 30.

