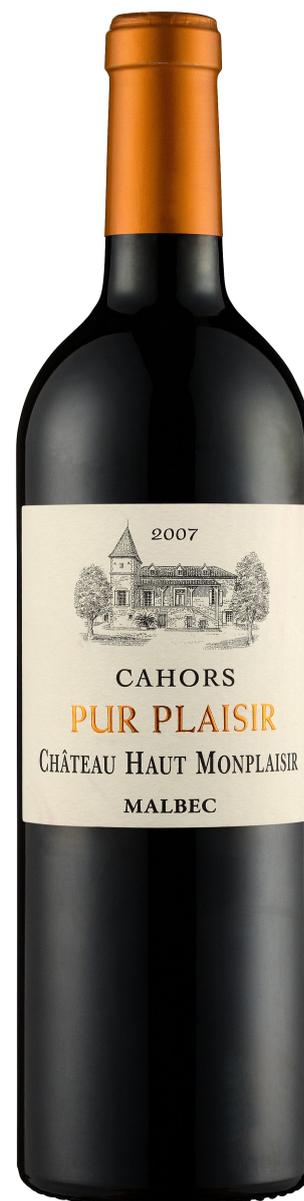




# CHÂTEAU HAUT-MONPLAISIR

## Pur Plaisir 2012

<b>Area of production</b>	AOP Cahors
<b>Grape varieties</b>	100% Malbec
<b>Soil and climate</b>	Clayey and siliceous soil, on the third terrace, exposition to the South. 35 year old vines.
<b>Climate conditions</b>	Spring 2012 was rainy and blossoming difficult, thus diminishing yields. However, the hot, dry Summer allowed the grapes to mature in good conditions. A lot of hard work at the end of August (thinning of the leaves on the side the sun sets, eliminating any grapes burnt by the sun, vine by vine) meant that the grapes harvested were perfectly healthy.
<b>Type of winemaking</b>	The grapes are picked and sorted by machine. After sorting and crushing, fermentation is done in new 500 liter oak barrels with daily pigeages, at a temperature around 28°C. Maceration time around 40 days. Estate bottled without fining or filtration, the bottles are stored in an air-conditioned cellar.
<b>Type of ageing</b>	Aged in the same 500 l barrels used for fermentation for 23 months.
<b>Tasting notes</b>	The wine is as black as a pure Malbec should be, showing some purple hints on the edges of the glass. Its perfectly ripe nose is full of black fruits and sour cherry with a smoky touch. Full-bodied on the palate, the wine shows rich aromas and perfectly tamed tannins. Discreet barrel ageing, powerful and complex aromas, with chocolate and cassis on the long and elegant final.
<b>Food recommendation</b>	Today, this wine perfectly matches to grilled meat. After a couple of years of ageing, it will prefer to have some sauce with the meat: boeuf bourguignon, Osso Bucco&#8230;
<b>Medals &amp; prices</b>	Médaille d'Or au Challenge Millésime Bio 2016 Wine Enthusiast Cellar Selection: #33, 95 points



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