



MONPLAISIR

MONPLAISIR ROSE 2022



Area of production : IGP Côtes du Lot

Grape varieties : Cabernet Franc / Merlot

Terroir : The vineyards are located on the southfacing 3rd level terraces of the Cahors region.

Type of winemaking : Harvest is destemmed and sorted before 12 hours of cold skin maceration. After the free run is drawn off, the remaining grapes are gently pressed. Both grape juices obtained by “saignée” and pressing are blended and fermented at low temperatures, to preserve the freshness and the aromatics of the grapes.

Type of ageing : Tank aging on fine lees.

Tasting note : Light and bright in color, offering a nice fruit basket on the nose: strawberries and raspberries, melon and lemon zest. A wine that quickly sets a summery and relaxed scenery. Aromas and freshness are confirmed on the palate, while a few bitters create structure and relief and make it suit as well for an aperitif as for a light meal: salads, terrines, carpaccio...

