



# MONPLAISIR

## PUR PLAISIR 2020



**Area of production :** AOP Cahors

**Grape varieties :** 100% Malbec

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

**Type of winemaking :** 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.

**Type of ageing :** Aged in the same 500L barrels used for fermentation for 30 months.

**Tasting note :** It is through time and patience that Malbec expresses all its greatness. A serious and generous wine, well-constructed with solid and precise tannins, coated by pleasant sweetness. But it's above all the aromatic richness of this wine which leaves you perplexed. Beautifully ripe black fruits to begin with, aromatic herbs then, fresh undergrowth and green pepper, then morello cherries, cocoa and grilled dried fruits, a hint of smoke... A fantastic bouquet that never stops to evolve. A delight! Although this fleshy and juicy wine can already be enjoyed this winter, it hides real aging potential in its heart.

