MONPLAISIR

FAMILLE FOURNIÉ

PRESTIGE 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 : Harvest sorted by hand, full destemming and crushing. Fermentation at 25-27°C max, one pigeage per day the first days and one "light" pumping over per day
Maceration for 20 days without sulphites added

Type of ageing : Aged for 24months in old oak barrels (500L barrels) without sulphites added.Estate bottled (with 1gr SO2). Storage in temperature controlled cellars.

Tasting note : This wine has all the charms you may expect of a great Malbec from Cahors. An intense and generous bouquet, marked by black fruits, spices and aromatic plants. A fleshy and juicy palate, with roundness, great freshness, and a young and precise tannin structure, revealing some sweet notes of wood aging: chocolate, roasted hazelnuts... A tasty and serious wine, to be enjoyed now after a good decanting or to keep for many years so it reveals all its finesse and richness.

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