MONPLAISIR

FAMILLE FOURNIÉ

L'ENVIE 2023

Area of production : AOP CAHORS

Grapes varieties : 100% Malbec

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

Type of winemaking : Selective harvesting, full destemming and crushing. Fermentation at 30°C, pigeage twice daily. Maceration for 25 days. Estate bottled. Storage in temperature controlled cellars.

Type of ageing : Aged for 12 months in oak barrels without sulphites added.

Tasting note : A young wine, but already ripe and fully present, L'Envie 2023 radiates with a fiery bouquet of black fruits, fresh undergrowth and Morello cherries. On the palate, young, crisp tannins are well surrounded by smoothness and a certain generosity, while on the finish, freshness and hints of eucalyptus take over. A vigorous, comforting and expressive red wine with a lovely texture. Enjoy it all year round or, why not, as early as this summer with grilled meats and vegetables or a cold ratatouille with a slice of whole meal bread.

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