MONPLAISIR

PUR PLAISIR 2018

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 : A wine that shows itself in elegance. Aromas of blackcurrant and wild blackberries on the nose, fresh undergrowth, enhanced with a little eucalyptus, and the scent of cocoa and yuzu on the palate. Amazing aging potential! A dense and fluid texture, powdery and tight tannins, a nice tension that accompanies the flavors on a long finish... Still young and full of energy, this is a wine to appreciate on a simple piece of grilled beef. Or leave it in your cellar, in order to open it in a few years on refined and more complex dishes...

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