

MONPLAISIR

FAMILLE  FOURNIÉ



PUR PLAISIR 2022

Area of production : AOP CAHORS

Grape varieties : 100% Malbec

Terroir : The vineyards are located on the south-facing 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 25 days.

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

Tasting note : The exuberance of youth, the rigor of Malbec, the wild expression of its terroir. This is a wine in motion, one that unfolds beautifully when decanted, in large glasses, before an attentive audience. While it pairs wonderfully with refined dishes like game birds, yet what it truly asks is that you pause to savor its story: the gradual unfolding of aromas (blackcurrant, morello cherry, pepper, chocolate...), the harmony of flavors, the lingering finish... A wine for connoisseurs who love to create memories around exceptional bottles.

