



CHÂTEAU
HAUT-MONPLAISIR
FAMILLE FOURNIÉ

TRADITION

AOP Cahors



100% Malbec

Aged for 18-20 months in concrete tanks (70%) and oak barrels (30%). Suave and tasty on the palate, the wine is carried by freshness and a light tannin structure, crunchy and pleasant, as well as a surprising lemony touch. A wine for the table, for delicatessen or grilled meat, but also wine for gourmet cheeses.

Certified Organic



CHÂTEAU
HAUT-MONPLAISIR
FAMILLE FOURNIÉ

TRADITION

AOP Cahors



100% Malbec

Aged for 18-20 months in concrete tanks (70%) and oak barrels (30%). Suave and tasty on the palate, the wine is carried by freshness and a light tannin structure, crunchy and pleasant, as well as a surprising lemony touch. A wine for the table, for delicatessen or grilled meat, but also wine for gourmet cheeses.

Certified Organic



CHÂTEAU
HAUT-MONPLAISIR
FAMILLE FOURNIÉ

TRADITION

AOP Cahors



100% Malbec

Aged for 18-20 months in concrete tanks (70%) and oak barrels (30%). Suave and tasty on the palate, the wine is carried by freshness and a light tannin structure, crunchy and pleasant, as well as a surprising lemony touch. A wine for the table, for delicatessen or grilled meat, but also wine for gourmet cheeses.

Certified Organic



CHÂTEAU
HAUT-MONPLAISIR
FAMILLE FOURNIÉ

TRADITION

AOP Cahors



100% Malbec

Aged for 18-20 months in concrete tanks (70%) and oak barrels (30%). Suave and tasty on the palate, the wine is carried by freshness and a light tannin structure, crunchy and pleasant, as well as a surprising lemony touch. A wine for the table, for delicatessen or grilled meat, but also wine for gourmet cheeses.

Certified Organic



CHÂTEAU
HAUT-MONPLAISIR
FAMILLE FOURNIÉ

TRADITION

AOP Cahors



100% Malbec

Aged for 18-20 months in concrete tanks (70%) and oak barrels (30%). Suave and tasty on the palate, the wine is carried by freshness and a light tannin structure, crunchy and pleasant, as well as a surprising lemony touch. A wine for the table, for delicatessen or grilled meat, but also wine for gourmet cheeses.

Certified Organic



CHÂTEAU
HAUT-MONPLAISIR
FAMILLE FOURNIÉ

TRADITION

AOP Cahors



100% Malbec

Aged for 18-20 months in concrete tanks (70%) and oak barrels (30%). Suave and tasty on the palate, the wine is carried by freshness and a light tannin structure, crunchy and pleasant, as well as a surprising lemony touch. A wine for the table, for delicatessen or grilled meat, but also wine for gourmet cheeses.

Certified Organic