



# MONPLAISIR

## L'ENVIE



**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 :** 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 :** Surprising elegance for this red wine made from Malbec. A nuanced nose, with aromas of blackcurrant and blackberries, accompanied by some balsamic notes and green pepper. On the palate, sweetness reigns, supported by a beautiful freshness and light tannins, which give body and finesse to the wine, while cocoa, hazelnuts and spices underline its generosity. A very beautiful bottle, to savor now or to age for a few years.

