

MONPLAISIR

FAMILLE  FOURNIÉ

PARTIE DE PLAISIR

A family story : The Fournié family perpetuates the sacred work of the vine, farming on the great terroirs of the Cahors appellation. Malbec grape, which originated here in Cahors, thrives on their rich clayey soils with, silica and pebbles. A family adventure for over 25 years!

Area of production : IGP COMTE TOLOSAN

Grape varieties : 100% Malbec

Terroir : The vineyards are located on the 1st and 2d terrasses of the Cahors appellation.

Type of winemaking : Full destemming Crushing. Temperature of vinification : 20°C. Short maceration. Light filtration before bottling. Storage in a temperature controlled warehouse.

Type of ageing : Aged on lees for 8 months.

Tasting note : Dark red colour. Very fruity nose, both powerful and elegant. Very round and soft on the palate with great fruit intensity. In good storage conditions, you can preserve this wine for 3 years.

Food recommendation : Enjoy this wine by itself, or pair with cheese, pizzas, grilled meat and pasta.

