



MONPLAISIR

PRESTIGE



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 : Vinification temperature 27-28°C - Full destemming - Crushing - Pigeage twice daily - 25 to 30 day maceration period - No filtration

Type of ageing : Aged for 24 months in oak barrels : 1/3 new, 1/3 first wine 1/3 second wine

Tasting note : It is true that a certain seriousness emanates from this wine, a certain prestige. The bouquet is rich and lively, constantly evolving, with aromas of black and ripe fruits, sweet and peppery spices, as well as some notes of aromatic herbs. Solid in the mouth, structured and carried by beautiful tanins, surrounded by roundness and sweetness. Opulent and generous, it is nevertheless elegant and harmonious, with an impressive aromatic expression and length on the finish. Built for ageing, this wine has now reached a beautiful maturity and will go well with tasty and intensely flavored dishes.

