



MONPLAISIR

TRADITION



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 18-20 months (70% in concrete tanks, 30% in oak barrels).

Tasting note : An intense wine that welcomes you with a rich and varied bouquet of candied and fresh fruits such as blackcurrant, blackberries, prunes and strawberry marmalade. As it opens, notes of buttery and vanilla pastry are added. 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 gratins, quiches, pizzas and cheeses... You surely will find here a wine that accompanies your daily dishes and pleasures.

