CHÂTEAU MONPLAISIR
AOC Bordeaux - Red - 2022

LOCATION
Bordeaux is the largest vineyard for appellation wines in the whole of France. Situated in the South West near the Atlantic, it is crossed by the rivers Garonne and Dordogne and enjoys a temperate maritime climate. The richness, the quality and the diversity of its wines derive from the particular character of the terroirs, the experience of the winegrowers and the art of blending. The tide, which flows up both of the region's rivers, brings very specific characteristics to the wines. With its huge size, Bordeaux reds offer an infinite palette of flavours and combine their qualities in myriad different ways.

PRESENTATION
There has been a vineyard at Monplaisir for a very long time. The oldest written records date from the 18th century. The estate was bought by the grandfather of André Gouache in 1952 and the reins have now been handed over to the young oenologist Céline Wlostowicer. The vineyard is located between the Dordogne and the Garonne, and their numerous tributaries result in an undulating landscape made up of clay and silt soils.

WINEMAKING & AGEING
Cold soaking before fermentation (4 to 15°C for several days) for the ripest grapes, to obtain more intense fruity notes. Thermovinification of part of the harvest to obtain a must rich in colour and fruity aromas. Alcoholic fermentation (controlled temperature, selected yeasts) with 2 to 3 weeks on skins to provide a round and supple wine. Ageing in stainless-steel and concrete tanks.

VARIETALS
Merlot, Cabernet sauvignon, Cabernet franc

FOOD PAIRINGS
Serve at between 16 and 18°C. Can be enjoyed throughout the meal.

TASTING
Vivid red colour with good intensity. Fruity nose, slightly spicy with boiled-sweet notes of fresh fruit. Round, fruity and indulgent on the palate.