PRODUCTA VIGNOBLES
talents durables

CHÂTEAU MONPLAISIR - BERGERAC
AOC Côtes de Bergerac - Sweet white

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

Grapes picked when over-ripe. Destemming and crushing of the grapes. Pressing of
the grapes then alcoholic fermentation at controlled temperature in the presence of
yeasts selected according to the required profile, until the level of remaining sugar is
around 40 to 45 g/l. Arrested fermentation. Ageing on fine lees

VARIETALS
Sémillon 70%, Sauvignon 20%, Muscadelle 10%

FOOD PAIRINGS
Serve at between 10 and 12˚C as an aperitif or with dessert

TASTING
Pale straw colour with green reflections. Fresh fruit on the nose (peach, pear).
Sweet on the palate carried by a good acidity that gives freshness to this
indulgent wine.
13, avenue