



PRODUCTA VIGNOBLES
talents durables

CHÂTEAU MONPLAISIR AOC Bergerac - Red



LOCATION

In the south of the Dordogne department, Bergerac benefits from an appellation of controlled origin. Ideally situated on the slopes of the Dordogne valley, sheltered from the oceanic influence, the Bergerac red AOC enjoys a particularly favourable climate. This gives wines of pleasure, elegance, authenticity and the multiplicity of the landscape brings them variety and richness. The appellation is given to lighter red wines than the red Côtes de Bergerac. Made from a blend of traditional grape varieties, these wines are supple, elegant and fruity.

PRESENTATION

The estate belongs to Bénédicte Bosselut, a winegrower who works with her husband on a 20 hectare vineyard. This land, rich in history, belonged to Bénédicte's maternal grandmother, who brought in her harvests when her husband was at war in 1939.

WINEMAKING & AGEING

Single or double Guyot pruning, tillage every other row, weeding under the row only. Vinification in stainless steel vats, micro-oxygenation during fermentation, between 25 and 27°C, long vatting time to extract the tannins. Malolactic fermentation, racking, then 12 months in French barrels (40% new barrels, 30% first wine barrels, 20% second wine barrels, 10% third wine barrels)



VARIETALS

Merlot 70%, Cabernet
sauvignon 30%



FOOD PAIRINGS

To be served at room temperature, after a few years of aging in the bottle. This wine is a perfect accompaniment to a confit shoulder of lamb or a fine piece of meat.



TASTING

Very good quality for this wine with a deep garnet red colour. The nose is very expressive, with notes of ripe fruit and intense wood. The palate is ample, generous and full-bodied. A wine to keep.



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