



PRODUCTA VIGNOBLES
talents durables

CHÂTEAU GRANDCHEMIN MONPLAISIR AOC Saint-Estèphe - Red



LOCATION

Saint-Estèphe is one of the largest communal appellations of the Médoc, with a surface area of 1370 hectares. The vineyard is planted on well-drained gravel outcrops which protect the vines from excessive humidity. The sub soil, made up of clay and limestone, gives the wines their unique personality. Saint-Estèphe wines are tannic, deep and powerful and with age they take on body, fruitiness and delicacy.

PRESENTATION

Château Grandchemin Monplaisir is the estate of Producta Vignobles. 7ha of vines, of which 4ha are old vines of 40 years of age, are spread out over different soil types with clay, gravel and limestone. This soil diversity gives the wine all its subtlety of taste. The name is derived from the two hamlets, Monplaisir and Grand Chemin, in which most of the vineyards of the estate are planted.

WINEMAKING & AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. To obtain a wine for ageing, rich in tannins, this takes 3 to 4 weeks. Aged on staves.



VARIETALS

Merlot 60%, Cabernet
sauvignon 35%, Cabernet franc
5%



FOOD PAIRINGS

Serve at between 16 and 18°C
with red meat or a cheese
platter.



TASTING

Attractive deep red colour. Nose of ripe fruit, pleasantly oaky, fine. Full on the palate, fruity, lightly toasted with well-integrated tannins.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.