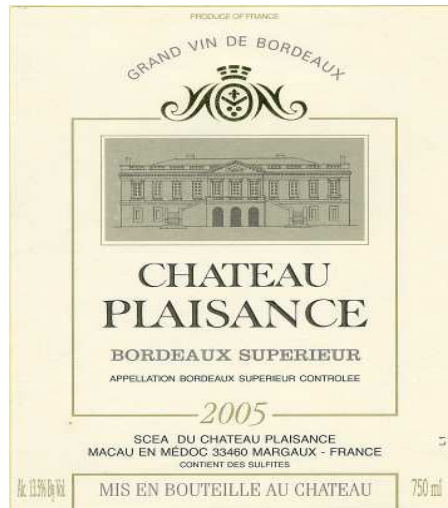


BORDEAUX SUPÉRIEUR CHÂTEAU PLAISANCE



CÉPAGE:

70% Merlot
20% Cabernet Sauvignon
10% Petit Verdot

This splendid chateau was built in Macau in 1780 and is still considered one of the most beautiful attractions of the region. Beginning in 1991, it has been lovingly restored by the current owners, Jean-Louis and Isabelle Chollet, who have also revitalized the vineyards surrounding the chateau with high-density planting of up to 5000 vines per hectare. Combined with the heavy clay and gravel soil of the Palus, this revolutionary new style of planting creates intense competition among the vines which naturally leads to lower yields and an end result of unique density for which these wines are beginning to be celebrated.

The harvest is carried out traditionally by hand and is followed by 2-3 weeks of maceration in stainless steel tanks. When fermentation is completed, the wines are aged from 12-15 months in 1/3 new oak barrels. The resulting wine is dense, juicy and elegant, with aromas of violets, chocolate and cassis. On the palate, it is a true pleasure (Plaisance!), offering blackberry and cassis flavors with an undertone of rich chocolate, then finishing with round, ripe tannins. It is a natural match for lamb and beef, especially when prepared with the region's famous Perigord truffles, but will marry just as easily with game birds and hard, flavorful cheeses.

IMPORTED BY



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