

Château Haut-Monplaisir

Cahors



The Wines

- *Tradition*: Tradition is the first or introductory wine from Haut Monplaisir. As with all the domaine's cuvées, this is 100% Malbec. Tradition is made and raised for 20 months primarily in concrete vats, with ~30% raised in neutral barrels. It is not fined and normally not filtered. Aromatically intense, this is a long (rather than fat) wine with a distinct sense of refinement and a brooding, high-toned quality of wild elegance. Production averages ~6,600 cases in a normal year.
- *Prestige*: 100% Malbec. The mid-tier cuvée, vinified in concrete vats and aged 24 months in a mix of new and old barrels, both 225L and 600L *demi-muids*. Full, meaty, smoky, long and balanced. It's an excellent value and a great alternative to fine Bordeaux. ~2,900 cases.
- *L'Envie*: 100% Malbec. L'Envie was first produced commercially with the 2015 vintage, when the Fourniés made 3,200 bottles. *L'Envie* translates as *to wish for it*. The wine comes from a one-hectare (2 ½ acres) parcel of Malbec that was formerly used for the Prestige, and it is made and bottled without any sulfites after an élevage of 12 months in older 500L barrels. No fining and only a very light filtration. No sulfites are added. Shimmeringly black and deeply fruity, this is a captivating wine that responds well to air. ~2,500 six-packs.
- *Pur Plaisir*: 100% Malbec. The top cuvée made in 500-liter *demi-muids*. The alcoholic fermentation takes place in these new barrels while they stand up. Afterward, the wine is racked, the barrels are put on their sides and the ends put in, after which the wine undergoes malolactic fermentation and ages for 30-36 months. There is no fining and only a very light filtration at bottling. The memorable words penned by Andrew Jeffords about this wine say it best: "Opaque. Wonderful scents of bonfires and raw meat. Ripe terroir mixture. Deep vivid palate built on a core of smoky fruit. Soft tannic mass integrated into finish. Brilliant oak integration. Excellent." ~500 cases.

