



CHÂTEAU HAUT-MONPLAISIR L'ENVIE

certified organic

Daniel and Cathy Fournié and their daughter Mathilde farm 74 acres in Cahors. They went from conventional viticulture in the last century to passionately organic in this century and have become renowned for wines of notable refinement and depth—entirely from Malbec, the historic grape of Cahors' Lot Valley that first came to prominence under the Romans.



VINEYARD

- Site:** On the prestigious third terrace, or bench, of the Lot Valley, the oldest and highest of the valley's three terraces.
- Soil:** Layers of iron-rich alluvial soils, chock full of gravel, deposited by glaciers on the Lot Valley's limestone bedrock.
- Vines:** From a 2 ½ acre parcel. Certified NOP organic since 2012.
- Varieties:** Malbec.

CELLAR

- Vinification & Aging:** Fermented in concrete vats and raised in older 500L barrels.
- Bottling:** No fining and only a very light filtration at bottling. No sulfites added.
- Production:** ~2,500 six-packs.
- Profile:** Shimmeringly black and deeply fruity, this is a captivating wine that responds well to air. *L'envie* means 'to wish for it.'
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