



CHÂTEAU HAUT-MONPLAISIR PRESTIGE

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:** Vines are mature, averaging 30 years of age. Certified NOP organic since 2012.
- Varieties:** Malbec.

CELLAR

- Vinification & Aging:** Fermented in concrete vats and raised in older 500L barrels.
- Bottling:** Not fined, normally not filtered, and bottled with a minimal addition of SO₂.
- Production:** ~2,900 cases.
- Profile:** Full, meaty, smoky, and long with black fruits and iron. It's an excellent value and a great alternative to fine Bordeaux.
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