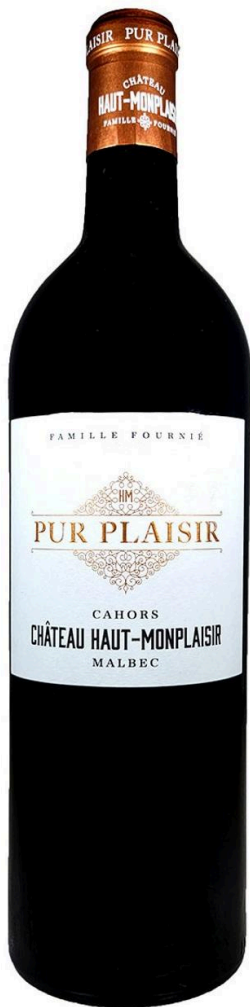




CHÂTEAU HAUT-MONPLAISIR PUR PLAISIR

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:** South-facing old vines. Certified NOP organic.
- Varieties:** Malbec.

CELLAR

- Vinification & Aging:** Made in 500L *demi-muids* with the alcoholic fermentation taking place in new barrels while they stand up. Then the wine is racked, the barrels are put on their sides and the ends put in, after which the wine is re-introduced, undergoes malolactic fermentation and ages for 30-36 months.
- Bottling:** No fining and only a very light filtration at bottling.
- Production:** ~500 cases.
- Profile:** A deep, dark, deliciously dense wine full of tension that accompanies a very long finish. Great age potential.
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