



## CHÂTEAU HAUT-MONPLAISIR TRADITION

certified organic

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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.

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### 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:** Made and raised for 20 months primarily in concrete vats, with ~30% raised in neutral barrels.
- Bottling:** Not fined, normally not filtered and bottled with a minimal addition of SO<sub>2</sub>.
- Production:** ~6,600 cases in a normal year.
- Profile:** Aromatically intense, this is a long (rather than fat) wine with toothsome density and a brooding, high-toned quality of wild elegance.
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