

Château MontPlaisir – Southern Côtes du Rhône
ECLATS 2022 - Appellation Côtes-du-rhône Villages white - ORGANIC



Grape varieties

- Viognier: 60%
- Marsanne: 35%
- Picquepoul : 5%

The plots with Viognier and Marsanne were planted in 1971. Picquepoul is a young plantation. All are organic certified.

Terroir

At 400 meters altitude, in an area called Les Chauvets, in the municipality of Vinsobres, plots grown in terraces with southern exposure overlooking the horizon. The sub-soil is clay-limestone, with high sand content and the presence of stony areas which contribute to high minerality.

It is a well-drained soil, which requires the vines to develop their roots deeply, in order to draw better the resources from the sub soil.

The Mistral, which often blows with force, dries the soil, but also protects the vines during their long period of growth.

Vinification and ageing

The grapes are harvested manually, with selective sorting. The grapes are de-stemmed and then left for a short cold pre-fermentation maceration, to start the diffusion of the soluble compounds of the grape.

Light pressing and ultimately, a yield on the plots of less than 20 Hl. Vinification in stainless steel vats during alcoholic fermentation. Aged for six months in concrete vats before bottling. Alcohol content: 13°

Tasting

Colour: Sustained, beautiful yellow color. Nose: Oriented towards the aromas of ripe citrus and pears, with delicate spicy background.

Mouth / taste: Fresh, good acidity, full bodied and oily gras with silky tannins and aromas of citrus, apricot, peach, vanilla.

Well balanced with fresh note. Long lasting.

To drink: from now until 2027

Matching with food: foie gras, coquilles St Jacques, oven roasted sea bream, Ardèche goat cheese with figs, spicy food.

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