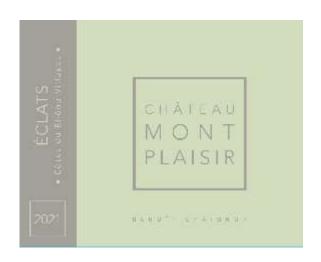


Château MontPlaisir – Southern Côtes du Rhône ECLATS 2022 - Appellation Côtes-du-rhône Villages white - ORGANIC





Grape varieties

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

The plots with Viognier and Marsanne were compounds of the grape. plantation. All are organic certified.

Terroir

At 400 meters altitude, in an area called Les months in concrete vats before bottling. Alcohol Chauvets, in the municipality of Vinsobres, plots content: 13° grown in terraces with southern exposure **Tasting** presence of stony areas which contribute to high pears, with delicate spicy background. minerality.

to develop their roots deeply, in order to draw citrus, apricot, peach, vanilla. better the resources from the sub soil.

The Mistral, which often blows with force, dries To drink: from now until 2027 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

planted in 1971. Picquepoul is a young 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

overlooking the horizon. The sub-soil is clay- Colour: Sustained, beautiful yellow color. Nose: limestone, with high sand content and the Oriented towards the aromas of ripe citrus and

Mouth / taste: Fresh, good acidity, full bodied It is a well-drained soil, which requires the vines and oily gras with silky tannins and aromas of

Well balanced with fresh note. Long lasting.

the soil, but also protects the vines during their Matching with food: foie gras, coquilles St Jacques, oven roasted sea bream, Ardèche goat cheese with figs, spicy food.

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