

CHÂTEAU  
MONT  
PLAISIR

**Château MontPlaisir – South Rhône Valley**  
**Cuvée MontPlaisir Safres 2021 – Côtes du Rhône Villages– Organic wine**



**Grape varieties**

- Grenache: 60%
- Syrah and Carignan: 40%

The plots with Grenache and Carignan were planted in 1945. The Syrah in 1973. The vines are following organic regulations.

**Terroir.**

At 280 meters altitude, vineyards of Grenache and Syrah are surrounding Chateau MontPlaisir, in the municipality of Valréas, one whole plot of close to 4 hectares with western exposure on a fairly steep slope. Clay and sandy soil with safre close to the surface. The carignan is in another location, with soil limestone and clay covered with rolled pebbles that **store heat during the day**, and warm at night the old vines, thus participating to their perfect **ripening**.

These are **well drained** soils, 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 have been harvested manually, with selective sorting. Each variety is vinified separately. The grapes are **de-stemmed** and then left for a traditional maceration between 20 and 30 days depending on the variety, with regular pumping over of the juice and occasional punching down of the cap. A **light pressing** of the must, to supplement the juice obtained. As a result, the yield on the plots **hardly exceeds 20 Hl**. Aging is in vats for six months before assembly and bottling. Alcohol content: 14.5 °.

This is an organic certified wine.

**Tasting**

Colour: Sustained, beautiful red color, lively garnet hue.

Nose: Oriented towards the **aromas of fresh red fruits** with delicate **spicy** background with **fine aromas**.

Mouth / taste: Full bodied and **soft** on the palate, with **silky** tannins and aromas of red fruits and spices. Well **balanced**, with **fresh** note. A **gourmand** wine.

To drink: from now until 2029.

Matching with food: Grilled or oven roasted dishes cooked with Mediterranean herbs (thyme, rosemary, savory, bay leaf, garlic).