

# Château Haut-Monplaisir Cahors



## The Wines

- *Cahors*: Tradition is the first or introductory wine from Haut Monplaisir. As with all the domain's cuvées, this is 100% Malbec. Tradition is made and raised primarily in concrete vats, with 30% raised in neutral barrels. Aromatically intense, with rich spicy mineral fruit, this is a long, earthy rendition of Malbec. Production averages 4,200 cases.
- *Prestige*: 100% Malbec. The mid-tier cuvée, raised in a mix of new and old barrels, both 225L and 600L *demi-muids*. Full, meaty, smoky, long and balanced.
- *L'Envie*: 100% Malbec. L'Envie was first produced commercially with the 2015 vintage, when the Fourniés made 3,200 bottles. *L'Envie* translates as *to wish for it*. The wine comes from a one-hectare (2 ½ acres) parcel of Malbec that was formerly used for the Prestige, and it is made and bottled without any sulfites after an *élevage* in older 500L barrels. No fining and only a very light filtration.
- *Pur Plaisir*: 100% Malbec. The top cuvée made in 500-liter *demi-muids*. The alcoholic fermentation takes place in these new barrels while they stand upright. Afterward, the wine is racked out, the barrels are put on their sides and the ends put in, and the wine is returned to undergo malolactic fermentation and ages for 30-36 months. The memorable words penned by Andrew Jeffords about this wine say it best: "Opaque. Wonderful scents of bonfires and raw meat. Ripe terroir mixture. Deep vivid palate built on a core of smoky fruit. Soft tannic mass integrated into finish. Brilliant oak integration. Excellent."