



## Château Plaizirs

Michelle BRIMAUD

**Your main character trait ?**

I'm dynamic and spontaneous

**Your favourite activity ?**

Walking in the countryside

**Your motto ?**

All work gives results

**The journey you'd like to go on ?**

I'd like to go to New Caledonia

In 1997 we decided to take over from our parents at Château Plaizirs. They had owned the estate since 1981 and planted the whole vineyard. Their skills were very traditional: my father even aged his wines in huge barrels called foudres. After taking over, we have expanded and modernised the estate. Today it covers 38 hectares and we have set up our storage and vinification cellars there.



## Château Plaizirs

CÔTES DE BOURG

**Village :** Mazon

**Total surface of the vineyard :** 5 hectares

**Type of soils :** Clay-limestone for the most part with some plots with gravel deposits

**Blend of grape varieties :** 90 % Merlot, 10 % Malbec

**Wine vinification :** Cold maceration for 3-4 days prior to fermentation. Turbo-punching of the cap for gentle extraction. Length of maceration adapted according to the year. Aged in cement and stainless steel vats.

**Tasting notes :** Intense colour with purple glints. The nose, with a highly concentrated aroma of fresh blackcurrant is very powerful. This continues on the palate, well structured and supple with delicate balance. The finish is clean and dominated by fresh summer berries. This unconventional style is very appealing.

**Wine and Food pairing :** Meats in sauce

**Awards :**

Vintage 2017:

GOLD DÉGUSTATION D'ÉTÉ DE MUNDUS VINI BIOFACH 2018

GOLD GILBERT ET GAILLARD 2018

GOLD LYON 2018

GOLD FRANKFURT 2018

SILVER AWC VIENNA 2018

BRONZE INTERNATIONAL WINE AWARDS 2018

BRONZE ACADÉMIE DES VINS ET DE LA GASTRONOMIE FRANÇAISE 2018

PALME WINE & FOODING PAIRING - LONDON 2018

Vintage 2018:

GOLD GILBERT ET GAILLARD 2019

SILVER CWWSC 2019