



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

We had been established at Château Haut Landon for almost a decade when 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 : Mazion

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 2016 : Silver medal Concours Régional des Vins du Sud-Ouest (Castelsarrasin) 2017

Vintage 2017 : Gold medal Dégustation d'Été de Mundus Vini Biofach 2018, Gold medal Gilbert & Gaillard 2018, Gold medal Lyon 2018, Gold medal Frankfurt 2018, Silver medal AWC Vienna 2018, Bronze medal International Wine Awards 2018, Bronze medal Académie des Vins et de la Gastronomie Française 2018, Palm Wine & Food Pairing - London 2018