



Fortin Plaisance Saint-Emilion Aged in oak barrels

Legend has it that the real vineyard dates back to Roman times. Its initial development took place in the 13th century. With this prestigious appellation, ageing in oak barrels for 8 to 10 months brings a host of tannins. Fortin Plaisance is crafted from different, carefully selected estates.



The wine

Location: in the commune of Saint-Emilion, 50 km east of Bordeaux.
Soils: clay and limestone and gravel and sand
Grape varieties: 80% Merlot, 20% Cabernet Sauvignon
Ageing: 8 to 10 months in oak barrels
Cellaring potential: 3 to 5 years

Tasting

A splendid, deep ruby red colour.
The nose carries notes of old leather, quince, black cherry and toast.
The silky initial taste blossoms on the palate into a medium to full body with a good balance between the fruit and the wood.
A warm, aromatic finish leaves the palate with pleasant, toasted flavours.

Serving

Appreciate with red and white meat in a sauce and also with soft cheese.

