



# FORTIN PLAISANCE

## SAINT-EMILION 2017

Legend has it that the vineyard dates back to Roman times. Its initial development took place in the 13th century. Fortin Plaisance is crafted from different, carefully selected estates.

### THE VINEYARD

LOCATION : SAINT-EMILION

TERROIRS : CLAY AND LIMESTONE.

PLANTING DENSITY : 5 500 VINE/HA

YIELD : 53 HL / HA

GRAPE VARIETIES : MERLOT, CABERNET SAUVIGNON.

### THE WINE

#### Blend

80% Merlot, 20% Cabernet Sauvignon

#### Vinification

Traditional

#### Ageing

6 months in oak barrels.

#### Ageing potential

Ready to drink now,  
this wine will keep for 3 to 5 years.

#### Tasting

A splendid, deep ruby red colour.  
Notes of old leather, quince, black cherry and toast on the nose.  
A silky initial taste blossoms on the palate  
into a full bodied wine with beautiful balance between fruit and wood.  
A warm, aromatic finish leaves the palate with pleasant, toasted flavours.

#### Food pairing

Perfect with red and white meat in a sauce or soft cheese.

### AWARDS

Silver, Concours de Bordeaux, 2019

