



CHATEAU PLAISANCE

The Penavayre family has been cultivating wine grapes in the village of Vacquiers in Southwestern France for several generations, splitting their time between growing wine, raising livestock, and tending orchards. In the 1970s, Louis Penavayre started to focus all of his efforts on winemaking, with 1985 marking the first bottled vintage of Chateau Plaisance. His son Marc joined the family business in 1991 following his graduation from oenology school in Angers, enlarging the vineyard land and introducing minimal intervention techniques. The chateau has been certified organic since 2006, with 2011 being their first completely organic vintage. The vineyards are situated on the highest terraces of the Tarn, where the pebbly soil is most suitable for naturally regulating yields and producing high quality grapes. The Negrette grape is expressed particularly beautifully in this terrain, creating aromatic, delicate, and fruity reds.

Chateau Plaisance Rouge

REGION	Sud Ouest, France
APPELLATION	AOC Fronton
VARIETALS	70% Negrette, 25% Syrah, 5% Cab Franc
SOIL	Mixture of stone, gravel, and silty aluvial soil
VINEYARD ELEVATION	200 m
YIELD	4,000 kg/hectare
VITICULTURE	Certified organic farming, hand-harvested
WINE MAKING	Only native wild yeasts are used in order to express the terroir. The wine is fermented in stainless steel tanks and each wine (Negrette, Syrah, and Cabernet Franc) is vinified separately before blending. The wine then ages for 18 months before it is bottled.
TASTING NOTES	This wine is fresh and full of red fruit. It is highly aromatic, expressing Negrette's full palate of spice and licorice notes.

