

Château Pontac Monplaisir 2011

Pessac-Léognan



This estate that belonged to the PONTAC family during the 16th century, took the name of Pontac-Monplaisir in 1985. In 1920, M. August MAUFRAS buys the estate whose surface was 50 hectares. During world war two, the estate was neglected: and it is only in 1955 that the reconstruction of the vineyard and cellars was undertaken: plantation of noble grape varieties were led such as the renovation of the tank cellar and barrel cellar. After these renovations, château Pontac-Monplaisir started to be bottled at the estate.

Today, the vineyard is 16 hectares big, within 13 for the red wine and 3 for the white wine. Alain MAUFRAS is today at the head of this estate.

Bordeaux Tradition

The red wine of Pontac Monplaisir has a deep color. To the nose, the bouquet is an explosion of intense aromas. It is a real pleasure to discover red fruit aromas, vanilla and pepper. A great Pessac-Léognan classic and balanced good for ageing.

Why buy this wine?

- Quality of the vintage: one of the best of these last 20 years
- Know-how of the MAUFRAS family
- Neighbor of the grands crus classé château Carbonnieux and Couhins

Technical Sheet

Owner: Jean MAUFRAS

Enologist: Athanase FAKORELIS

Surface: 13 ha Yields: 34hl/ha

Average age of the vineyard: 25 years

Soils: gravel

Grape varieties:

55% Cabernet Sauvignon and 45% Merlot

Color: red

Quality criteria's: Stainless tanks

Ageing potential: 5 years

Temperature: 17°C

Food match: red meat, roasted camembert cheese, rack of lamb, roasted quail, beef with

pepper sauce, veal leg etc.

Web site: www.pontac-monplaisir.fr