



Château Pontac Monplaisir 2012

Pessac-Léognan – White



« Thanks to the permanent efforts of the wine-growers in maintaining excellence, our wines make our estate a reference in the region. Our goal: performance and quality by bringing our know-how and knowledge to our vineyards »

Jean MAUFRAS

The harvest is manual with a selective shortage directly on the vines. The fermentation is realized at first in thermo-regulated vats. After the must has settled down part of the wine will be put in new barrels and the other in the barrels of a previous wine for a total of 10 months. The lees are frequently put in suspension.

Bordeaux Tradition

This white wine is supple with toasted and smoked aromas. To the palate aromas of orange dominate. This wine will be perfect for an appetizer.

Why buy this wine?

- Neighbor of the famous chateau Carbonnieux and Couhins
- 2012 was excellent for dry white wines
- A reference in the region
- Very good quality/price ratio

Technical Sheet

Owner: Jean MAUFRAS

Oenologist: Athanase FAKORELIS

Surface: 5 ha

Soils: clay-limestone and sandy gravel

Yields: 45hl/ha

Average age of the vineyard: 25 years

Color: white

Grape varieties: 40% white sauvignon, 10% grey sauvignon, 50% semillion

(within 10% sauvignon gris) and 45% Sémillon

Quality criteria's: part of the wine is aged in barrels from Burgundy, stirring of the lees

Ageing potential: 6 years

Temperature: 14°C

Food match: oysters, seafood, avocado and salon appetizers

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L'abus d'alcool est dangereux pour la santé