

Plénitude

Appellation Madiran Contrôlée

AOC MADIRAN TANNAT

The history of the wine

With Plénitude, the rustic character knew how to give way to the elegance. To Plaimont we speak about "civilized" Madiran: the one who is capable of aging thanks to a consequent material and at the same time, of appreciating in its youth because of its aromas of red berries so complex.

The terroir

Madiran Plénitude arises from the soil of Viella, Cannet and Maumusson-Laguian in the Gers, a soil of clays which gives the wine a powerful and structured character. Tannins and anthocyanins present in this wine are typical of this soil so complex. Only 5ha carefully selected players are dedicated to this vintage.

Ageing

The malolactic fermentation is controlled, then the wine is raised in 225 liter French oak barrels during 12 to 14 months.

WINE ENTHUSIAST SOUTHWEST FRANCE MADIRAN

91 Plaimont 2016 Plénitude (Madiran). This bold, black Tannat has tannins and a dry core. At the same time wood aging has softened the powerful structure to give a wine that has density, rich blackberry fruits and an edge of acidity. Drink the wine from 2021. Wine Wine Situation. —R.V.

abv: 14.5% Published 4/1/2020

Price: \$40

