HOUSE OF TOWNEND

Madiran Plénitude, Plaimont

Price	£25.00
Code	MADI040



This sunny wine is a contemporary expression of the quality of the Tannat grape. The Madiran Appellation d'Origine Contrôlée is situated at the foot of the Pyrenean mountains in the area called Vic-Bilh meaning ‘Vieux Pays’ or the Old Country. Forty kilometres from Pau, the medieval village of Madiran gives its name to the appellation. Vines have been grown in this region since Antiquity and the wine’s reputation was first established in the eleventh century at the time the Abbey of Madiran was founded in 1030 by Benedictine monks and transformed 30 years later, in 1060, into a Priory. Madiran’s golden era was undoubtedly the period from the sixteenth to the eighteenth century when François 1st of France referred to it as “wine that aged very well” and Henri IV served Madiran wines to his most prestigious foreign and French guests in his Château de Pau. Tannat, a local, indigenous grape variety which is responsible for Madiran’s distinctive identity, is undeniably, King of the grape varieties. The cultivated surface area of 1400 hectares covers three departments: the Gers, the Pyrénées-Atlantiques and the Hautes-Pyrénées.

Tasting Notes:

Deep purple in appearance. A rich and complex nose where the aromas of blackcurrant and blackberry combine harmoniously with the aromas of dry fig, and soft spices. Flavours of clove, tobacco and leather combine with prune and black cherry. An elegant and complex wine with a long warm finish.

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Specification	
Vinification	Madiran Plénitude comes from vines grown in clay soil which gives the wine a powerful and structured character. Tannins and anthocyanins present in this wine are typical of the complex soil structure. Grape harvesting is manual. The various vines are separately made into wine. Maceration takes place over a period of between 20 - 30 days and is followed by regular pigeage. The malolactic fermentation is controlled, then the wine is matured in 225 litre barrels for a period of between 12 - 14 months.
ABV	14%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Madiran
Type	Red Wine
Grape Mix	Tannat, Cabernet Sauvignon & Cabernet Franc Blend
Genres	Vegan, Vegetarian
Vintage	2019
Body	Hearty, rustic and full flavoured
Producer	Producteurs Plaimont
Producer Overview	Situated in the heart of South-West France, the Plaimont vineyards stretch from the foothills of the Pyrenees to the hills and valleys of Gascony covering a uniquely rich terroir.
Closure Type	Cork
Food Matches	Suggested food pairings are roasted young wild boar in blueberries, coq au vin or jugged hare.
Press Comments	Highly Commended - Wine Merchant Top 100, 2024.