

Château Haut-Monplaisir

Cahors



2006 Cahors (“Tradition”)

“This is the third of three bottlings of Cahors from this exemplary producer that I’ve tasted during the past month, and all three are terrific (the others are “Pur Plaisir” 2005, 93 points, and “Prestige” 2005, 90 points). Circumstances prevented me from tasting this straight AOC bottling along with the other two, but having tried it now, I wonder if I wasn’t too stingy by a point or two when scoring the others. It is medium-plus in body, but very expressive and intense in aroma and flavor, with marvelous notes of blackberries, blackcurrants, anise seed, espresso beans, dried herbs and cedar, with some pleasant mineral notes also showing up in the finish. The tannins are abundant and grippy, but well balanced in relation to the fruit provided that you buffer them with foods containing a bit of dietary fat. An excellent wine and a very attractive value.”

90 points– Michael Franz, winereviewonline.com (June 30, 2009)

“The purplish-black 2006 Cahors is scented with ripe mulberry, peat, cedar, incense, and pepper, then coats the palate with finely-tannic, subtly tart, oily, and pungently clinging black fruit, licorice, and resin. While marginally less vivacious than the 2005 rendition, this is, if anything, more concentrated, and should evolve interestingly for at least 3-4 more years. Cathy Fournie and oenologist Pascal Verhaeghe (he of the well-known Château du Cèdre) have once again teamed up for some impressive examples of terrace-grown Malbec.”

88 points– David Schildknecht, eRobertParker.com #184 (August, 2009)

2005 Cahors “Prestige”

“Sweet fruits dominate this wine. It still has all the right black tannins and berry fruits, but it also has great ripeness, the wine spiced with vanilla and all-spice. It finishes with mouthfilling juiciness.”

91 points– Wine Enthusiast (February 2010)

“This is another impressive wine from this exemplary producer of Cahors. It is very dark in color, and almost opaque in terms of pigment concentration. Blackberry is the lead fruit note, and the flavors are quite intense and are enlivened by lots of fresh acidity and backed by plenty of gutsy tannins. The balance is very agreeable, but there’s a hard edge to the wine’s finish, and you should take note of that and buffer it with food that has a bit of dietary fat, like a grilled rib steak.”

90 points– Michael Franz, winereviewonline.com (June 30, 2009)

2005 Cahors “Pur Plaisir”

“Powerfully rich and dense, with concentrated flavors of cassis, dark plum, raspberry, blueberry and mincemeat. The midpalate is filled with bacon fat, with notes of mushroom, and long finish shows dark chocolate and Asian spice. Best from 2010 through 2015.”

93 points– Kim Marcus, The Wine Spectator (web, 2009)

“Anyone who thinks that Argentina is the last word in high-end renditions of Malbec needs to taste this wine. Very deeply and densely pigmented, with a color so dark that it approaches the black of lore for this appellation, this is a supremely serious-looking wine. That impression is reinforced by the aromas and flavors of the wine, which show intense blackberry notes but none of the over-ripe character that often mar “statement” wines (which this bottling may be in some sense, as it is the top-tier offering in this producer’s stable). Indeed, rather than seeming over-ripe, the wine features remarkable purity and freshness, with terrific acidity that brightens and lengthens the flavors. I love high-end Argentine Malbecs as much as the next guy, but their Achilles Heel is an overt sweetness, of which there is absolutely none in this wine.”

93 points– Michael Franz, winereviewonline.com (June 30, 2009)

2003 Cahors “Pur Plaisir”

“Rich, ripe and extracted, with concentrated flavors of cassis, dark plum, dark chocolate and French roast. Dense yet well-balanced, with a powerfully tannic finish of cocoa, spice and savory herbal notes. Drink now through 2015.”

94 points– Kim Marcus, The Wine Spectator (October 15, 2007)