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In 1979, Producteurs Plaimont was established by a group of winegrowers under the direction of André Dubosc. Their goal was to re-establish the pre-eminence for the table wines of SW French appellations: Saint-Mont, Madiran, Pacherenc du Vic-Bilh and Vin de Pays des Côtes de Gascogne. Now totaling over 1,000 members, Plaimont's executive directive is fulfilled with a range of wines both expressive of their terroir and challenging France and the rest of the world for their price/quality relationship.

1907 – Fruit & Passion 2005



Background: Prior to the 20th century, the Madiran appellation consisted of only a few small communes directly surrounding the town's abbey. In 1907, after recognizing that neighboring vineyards possessed the same terroir, the appellation was nearly tripled in size to its present size. A century later, in this same spirit of unity and brotherhood, local independent growers, in conjunction with the two local cooperatives (Producteurs Plaimont and Cave de Crouseilles), have created this wine to represent all of the Madiran.

Vineyard: The grapes for this wine are sourced all over the Madiran appellation and respective sub-terroirs in order to represent an overview of the Madiran appellation in a single bottle.

Varietals: Tannat 70%, Cabernet Sauvignon 30%

Vinification: Each grower and coop vinifies wine in their cellar according to the guidelines set by the AOC. 1907 oenologists and winemakers supervise and select batches for the final blend, which is made at the Cave de Crouseilles. All wines have a minimum 15 day cool maceration/fermentation and some of the wine is aged in barrel for only a few months to preserve the fresh, fruit driven style of the wine.

Tasting Notes: A purple/red color with intense cherry tints, leads to a spicy nose with very ripe red fruits. In the palate, it is powerful and smooth with black and wild cherry flavors supported by subtle oak and spicy notes.

Press: 88 points, *The Wine Spectator*, On-line Nov 2, 2007

"A vibrant, well-structured red, with red plum, tobacco leaf and red cherry flavors. Balanced, with a firm, chewy texture and a mineral-infused finish. Tannat, Cabernet Sauvignon and Cabernet Franc.

Drink now through 2010. 13,000 cases made. "

- Kim Marcus

Chateau de Sabazan 2003



Vineyard: The village of Sabazan is located in the *Cotes de Saint-Mont* appellation of Gascony. The Chateau dates from the 15th century and counts 15 ha of vineyard, planted with typical regional grapes. Producteurs Plaimont rescued the estate from financial ruin and is once again one of the iconic wines of the region.

Varietals: Tannat 70%, Cabernet Sauvignon 15%, Pinenc 10%, Cabernet Franc 5%

Vinification: Green harvesting, low yields and multiple rounds of hand picking and sorting ensure only the highest quality mature fruit makes it into the wine where the process starts with a varietally distinct 15-21 day fermentation in temperature controlled stainless steel vats. The free juice is then run off while gentle pressing removes the marc. Any vat or pressing which does not meet quality specifications is not used for the blend. After malolactic fermentation, the wine is racked and naturally stabilized in the cool cellars before maturation in 225 liter French oak barrels (1/3 new, 1/3 one year, 1/3 2 year) for 12-14 months. The final blend is then constructed from only the highest quality wine, reflecting the true terroir and house style for the Chateau.

Tasting Notes: Deep red with violet tints, the wine has a complex and powerful bouquet with aromas of dark fruit, supported by spicy, toasty oak and liquorice notes. In the palate, the wine has begun to soften and show fine tannins and round, balanced flavors of dark fruits and vanilla.

Press: 91 points, *Wine & Spirits*, Feb 2008

“From the middle of Gascony, this blend of 70% Tannat with cabernets sauvignon and franc is impressive in its combination of firmness and delicacy. Earthy minerality binds its brambly fruit, tannin and acidity holding it tight while the flavours slowly unravel to reveal floral and spice notes.”

Plénitude 2004



Vineyard: The grapes for this wine are sourced from the best 4-6 hectares of Producteurs Plaimont's 225 hectares in the Madiran appellation, in and around the village of Viella.

Varietals: Tannat 80%, Cabernet Sauvignon 20%

Vinification: Only the plots that undergo the strictest regime are used for this wine: green harvesting, lowest yields, late maturation with multiple rounds of hand picking and sorting.

Each plot and varietal are fermented separately for 20-30 days in temperature controlled stainless steel vats. The first quality wine is pressed off and then only the lightest pressed juice is used for the final blend. Before blending the wine is aged in 225 liter French oak for 10 to 14 months.

Tasting Notes: Nearly opaque with a dark purple color. A powerful, rich nose loaded with blackcurrant and blackberries is supported by toasted notes of cocoa and vanilla along with hints of tobacco and black pepper. Full bodied and concentrated on the palate with notes of spices lingering long after the balanced fruit and tannin interplay. These heftier Gascogne reds are a great match with grilled red meat, stews, blue cheeses and even dark chocolate cake.

Press: 89 points, *Wine Enthusiast*, Nov 15, 2008

“A powerful expression of Tannat. In the Madiran region, 2004 was a bigger vintage than in Bordeaux to the north, and this shows in the rich structure, dark tannins and spiced black fruits. It is rich enough to drink now, but the acidity, the wood and the power all point to aging over 4–10 years. Worth decanting.”

For more information on the wines of Producteurs Plaimont, please contact their US importer:
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