



For five generations in France's Loire Valley, the Rochais family has combined their winemaking art with a passion and commitment to make the most natural wine possible... Château Plaisance was

built in 1903 in the midst of these Loire Valley vineyards. Henri Rochais, the father of present grower/winemaker Guy Rochais, purchased Château Plaisance in 1960. The Rochais family have been winemakers in Champs sur Layon for five generations. Guy & Patricia Rochais took over the 6 hectares of vines at Plaisance in 1980.

Today, they cultivate 28 hectares over several appellations. The estate spreads into the villages of St-Aubin de Luigné, Savennières and the “Chaume” of Rochefort-Sur Loire. At Château de Plaisance, the wines are made according to Biodynamic principles: **No added products** such as sugar, coloring, yeast, acidification, deacidification or oak shavings.

That is to say, nothing at all! The wine comes from only grape juice. Thus it is essential to have first-quality, freshly harvested grapes brought into the winery! This is always possible at Plaisance, where the Château is located amidst the vineyards, for immediate transfer from vine to press.

The wines are mostly unfiltered so you must excuse an occasional sediment in your bottle.

VARIETAL: 100% Cabernet Franc

TERROIR: Schiste with exposure South/South East

YIELD: 45 Hectolitres per Hectare

VINIFICATION: After hand harvesting and de-stemming, fermentation in stainless steel with frequent pumpover and maceration for 4 to 7 days.

TASTING: Excellent full palate with a nose of ripe red fruits, an elegant, round wine. With a smooth velvety attack, this Anjou Cab Franc seduces with its soft, round character, finesse and silky tannins. Serve with red meats, charcuterie, or a soft cheese such as camembert or brie.

CERTIFICATIONS: Certified Organic in 1990 by Bio Veritas and Biodynamic in 2009 by Demeter

*IMPORTED BY CHARTRAND IMPORTS. ROCKLAND, MAINE.
Organic Since 1985*