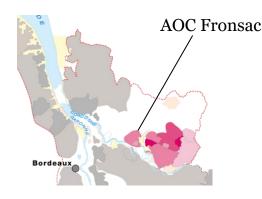
Château Plain Point 2018

Château Plain Point, built in the 15th century, is a renowned Château in the Fronsac region. The Château has a distinguished reputation, with King Henry IV of France personally hosting the first proprietor in recognition of Château Plain Point's contributions to the area. Located at the top of a hill, the Château has an advantageous geographical position, offering a panoramic view of the landscape. Château Plain Point's fine wines have previously been supplied to many prestigious occasions in France, such as the purchase of the Grand Palace, the French Ministry of Foreign Affairs, and the Elysée Palace.





80% Merlot 13% Cabernet Franc 5.5% Cabernet Sauvignon 1.5% Melbec



Average age of the vines 35-40 years



Winemaker: Bertrand Bardet Consultant: Hubert de Boüard



12 months in French oak barrels



15% Vol. 233,000 bottles <image>

The vineyard is deeply committed to environmental preservation. Employing horses for ploughing and utilizing sustainable grape cultivation techniques, the winemaker manually harvests the crop and has entirely ceased the use of chemicals. During winter, the vineyard adopts an agricultural-pastoral symbiosis, letting flocks of sheep graze to prevent damage to the land and vines from large machinery. The winery also maintains beehives and grows flowers, with bees playing a significant role in the propagation of grape blossoms. This, in concert with the surrounding woodland and ponds, promotes ecological balance among flora and fauna.



Tom Mullen"Forbes": 94pts

"This Merlot dominant blend also Cabernet Sauvignon includes and Cabernet Franc is a layered cake of deep, redolent aromas of cherries, raspberries, plums, dark fruit, treacle, and cocoa, with a silver of eucalyptus and lemon meringue pie. Michelin star on the nose. A rich river of red fruit with a dark chocolate band in the mouth. Textured taste with flavors of cassis, prune, crème de menthe and flakes of bittersweet chocolate. The initial taste is like flaming cherry, and the finish an After Eught mint.'

James Suckling: 93pts



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