



CHÂTEAU
LATOUR-MONPLAISIR

PASSIO, TENACIA, RENASCIENTIA



Rooted in a unique limestone terroir and shaped by meticulous craftsmanship, Château Latour-Monplaisir creates wines defined by balance, where precision in every gesture reveals the full finesse of the place.

In the heart of the Bordeaux region

Located near Saint-Émilion and Bordeaux, Château Latour-Monplaisir is rooted in the historic lands of Saint-Martin-du-Puy. This 30-hectare estate, classified as AOC Bordeaux Supérieur, is a place where history, terroir and craftsmanship come together to create something exceptional.



Once the residence of Henri IV, the 15th-century château has stood through the centuries, surrounded by centuries-old trees and vineyards now cultivated according to the principles of sustainable viticulture.

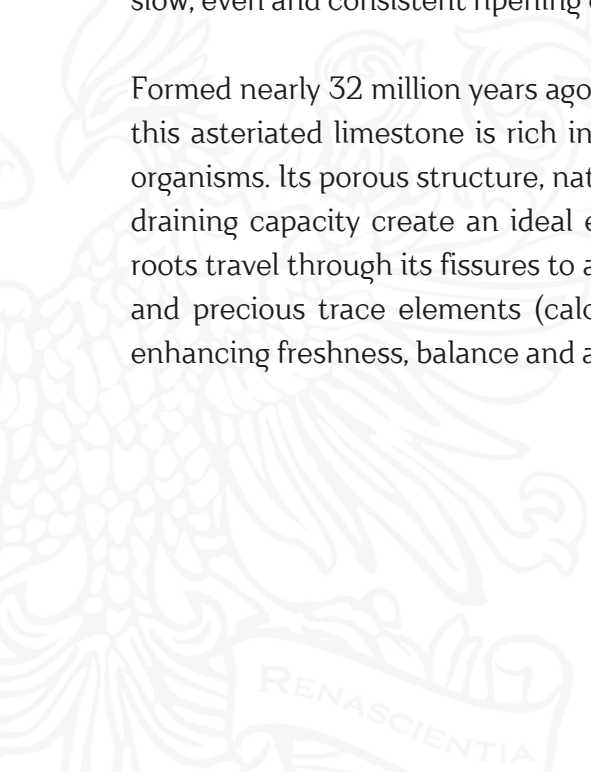
Our Cabernet Sauvignon, Merlot, Carménère and Sémillon grapes give rise to powerful, generous and refined red wines, and white wines marked by fruit and minerality.

Symbol of the estate, the phoenix represents resilience and heritage, watching over a savoir-faire preserved since the 15th century. It embodies the soul of Château Latour-Monplaisir, its living legacy and its ability to reinvent itself without ever betraying its terroir.

A unique limestone terroir

While many Bordeaux vineyards contain fragments of asteriated limestone, only our estate, and a few of Saint-Émilion's Grands Crus, have the privilege of rooting their vines directly in a massive, continuous, surface-level geological plate of this exceptional limestone. A true natural foundation, this fractured limestone plateau acts as a mineral sponge: it stores water deep underground during winter and releases it sparingly in dry periods, allowing the vine to adapt without stress and to follow a slow, even and consistent ripening cycle.

Formed nearly 32 million years ago, as ancient seabeds retreated, this asteriated limestone is rich in fossilised starfish and micro-organisms. Its porous structure, naturally high pH and remarkable draining capacity create an ideal environment for the vine. The roots travel through its fissures to access a constant water supply and precious trace elements (calcium, magnesium, potassium), enhancing freshness, balance and aromatic complexity.





Sustainable viticulture

In harmony with nature, our estate embraces sustainable viticulture, favouring practices that respect the balance of the vine and its environment. Soil work is carried out mechanically, and treatments remain primarily preventive, in order to limit the impact on biodiversity and preserve the vine's natural ability to interact with its ecosystem. This rigorous approach enables us to obtain healthy, concentrated and expressive grapes.

Precision in the cellar

Our winemaking is true craftsmanship, guided by precision and meticulous attention to every detail. The grapes are harvested at optimal ripeness, then rigorously sorted twice to keep only the healthiest berries. Each plot is vinified separately in temperature-controlled tanks, allowing us to adapt extraction to the nature of the fruit: cold pre-fermentation maceration, gentle pump-overs, occasional rack-and-return, and precise temperature management to preserve the purity of the fruit and the finesse of the tannins.

Throughout the process, each tank is tasted and analysed to assess its potential. At this stage, we determine the destination of each wine according to its profile and structure. Then begins our work of micro-blending: small fractions from different parcels are gradually assembled to build the final balance step by step. This tailor-made approach allows us to refine texture, adjust freshness and density, and reveal the wine's aromatic identity at every stage.

This patient and rigorous method gives rise to subtle, harmonious wines that faithfully reflect the character of their vintage.



Our commitment

At Château Latour-Monplaisir, we are committed to preserving our terroir and environment at every stage. We adopt sustainable, respectful practices: protecting biodiversity, using organic fertilisation, managing soils responsibly and reducing our energy footprint.

Our commitment goes even further: 50% of the estate's surface is dedicated to preserving local flora and fauna, and the surrounding woodlands form a natural sanctuary that we actively protect.

We also choose responsible packaging, with lightweight bottles, natural corks and eco-designed boxes.

We are planning to transition to Organic Agriculture certification by 2029, ensuring practices that are ever more respectful of the planet and of future generations.



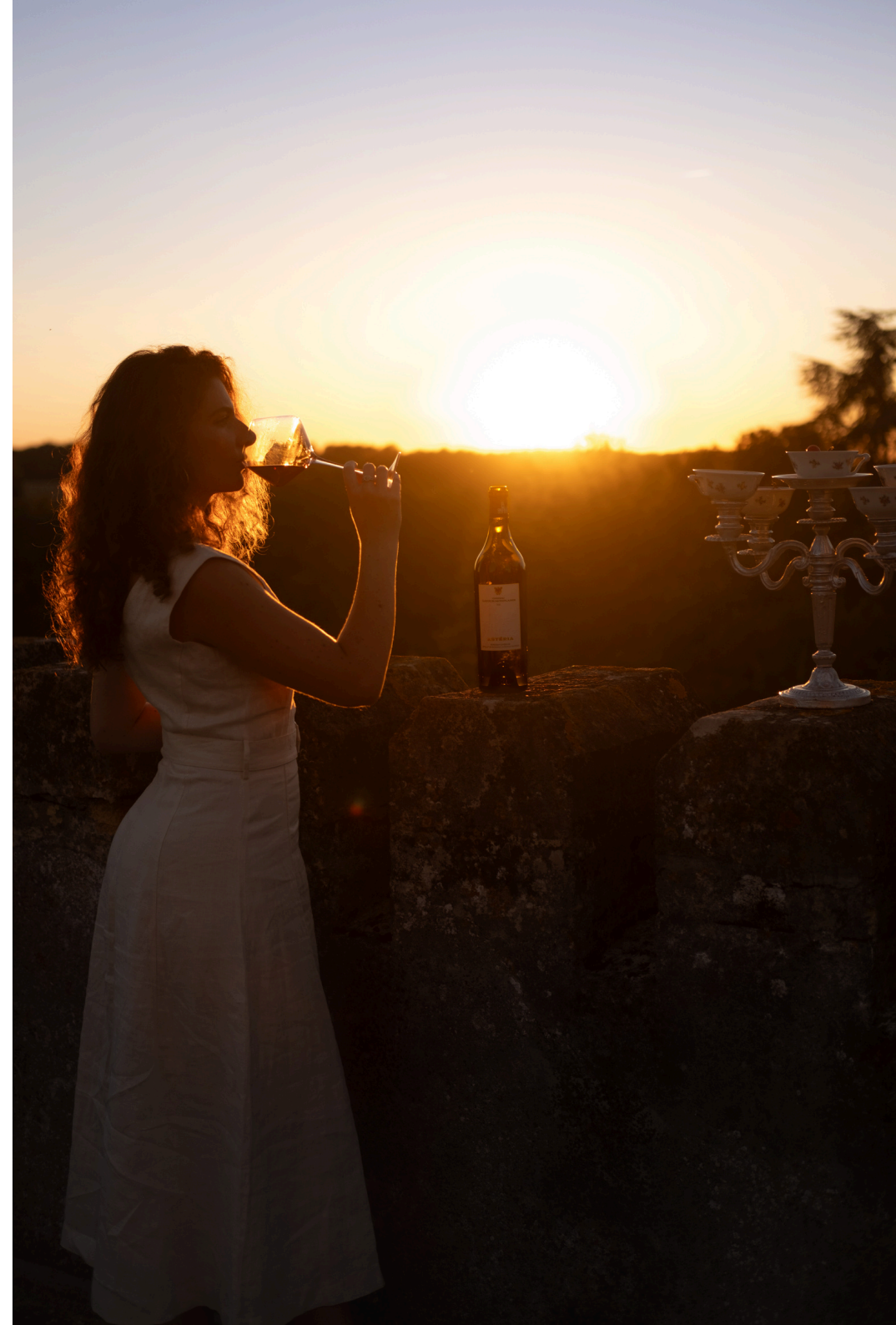
**Generous, concentrated,
powerful wines,
*yet elegant and pure***

Inspired by the French art of living, our wines reflect the balance between precision, high standards and the pleasure of tasting.

The red wines stand out for their harmonious expression, ripe red and black fruit, velvety tannins and a hint of spice. Powerful yet balanced, they combine delightful richness, freshness and length on the palate.

The white wines combine finesse and breadth, supported by ageing on fine lees. Fruity and floral, they are distinguished by their freshness and beautiful length.

We are pleased to present the latest available vintages.





ASTÉRIA

2022

THE SOUL OF OUR ESTATE

A testament to the exceptional, our rarest and most precious cuvée, produced from our Monplaisir plot – an exclusive gem of just 3 hectares – embodies the soul of our estate. Produced in extremely limited quantities, it accounts for less than 10% of our production and is crafted only in the finest years. Both intense and captivating, it delights with its deep, layered aromas and an exquisite velvety texture of unmatched finesse.

Tasting :

Beneath its purple robe with garnet highlights, Astéria 2022 reveals an enchanting bouquet of blackberry, plum and black cherry, lifted by notes of violet, cocoa and roasted coffee. The Carménère brings a subtle hint of spice that defines its singular character.

On the palate, its velvety texture and generous breadth captivate instantly. Black fruits melt into a precise balance of freshness, silky tannins and delicate oak. The finish is marked by a mineral, almost architectural touch that extends the sensation with finesse

Grape varieties : 85% Merlot, 15% Carménère

Aging : 24 months in French oak barrels

LYRA

2022

Brimming with conviviality and generosity, this wine beckons you to share and indulge. Whether you're hosting a relaxed gathering or a special occasion, Cuvée Allegro makes every moment more memorable.

Tasting :

The deep garnet colour announces the richness and generosity of this vintage. The intense nose combines aromas of blackberry, blackcurrant and candied plum, lifted by hints of liquorice that bring softness and delectable charm. On the palate, the aromatic concentration evokes the sensation of biting into ripe, juicy black fruits. The liquorice blends harmoniously with the ample, structured body, supported by firm yet well-integrated tannins. The fresh, fruit-driven finish, with mineral undertones, extends this beautiful expression of the vintage with finesse and balance.

Grape varieties : 70% merlot 30% cabernet sauvignon

Aging : 18 months in stainless-steel vats





NYMPHÉA

2025

Lighter than a classic red thanks to a short three-day maceration, Nymphéa reveals crisp, fresh and vibrant fruit. Between red and rosé, this gastronomic claret charms with its suppleness and refinement. Heir to a historic Bordeaux tradition, it returns today with a modern, inviting profile.

Tasting :

Although still in the winemaking process, this Bordeaux Claret already promises to be round and delectable. Its raspberry-pink colour with bright reflections is instantly appealing. The nose reveals a fragrant bouquet, combining enticing aromas of wild strawberry and redcurrant, with a hint of white pepper that adds character. On the palate, it is expected to delight with its roundness and generous texture.

Grape varieties : 65% merlot, 35% cabernet sauvignon

Aging : Pressing method, 3 months of ageing on fine lees.

ODYSSÉE

2023

Aged on lees, this Sémillon captivates with its fruity character and beautiful minerality, enhanced by a rich and profound texture. This white wine, both complex and elegant, promises refinement and pleasure.

Tasting :

Its bright pale-yellow colour reflects the purity and elegance of this wine. The nose expresses itself with finesse and complexity, blending aromas of white-fleshed fruits and citrus – pear, apple and lemon – with delicate floral notes of lemon blossom and jasmine. A discreet minerality, reminiscent of chalk, adds a subtle and refined extra dimension. On the palate, this Sémillon captivates with its rich, balanced structure. Its texture, both ample and delicate, is supported by a beautiful tension that brings freshness and vibrancy. Citrusy and mineral flavours unfold into an iodised, persistent finish.

Grape varieties : 100% Sémillon

Aging : 6 months on fine lees



In the press



"Inky dark core and hue. Ripe and modern nose with dark fruit – cassis, plum and chocolate with some new oak underneath.

Dense palate, meaty and concentrated, a tannic core but has softened with age, sweet dark fruit is nicely balanced by a fresh acidity, mildly spicy with a long and muscular finish.."

Andreas Larsson



"Inky deep purple towards black core and hue. Pure and modern nose with high ripeness – ripe dark fruit, cassis, black cherry, chocolate and oak-derived spiciness and toasted notes. Dense palate yet with a rather mild extraction and rounded tannin, an abundance of dark fruit with a well balanced freshness, long and muscular finish."

Andreas Larsson



"Dark garnet and a slightly mature rim. Pure nose, blending red and darker fruit with crushed red and black currants with mild oak some herbal tea, sage and bay leaf notes. Rather full palate, classically built with modest oak, digest fruit, ripe but present tannin with a fine level of freshness, pleasant young fruit and fine length."

Andreas Larsson



"Dark garnet with a slight ruby rim. Pure nose blending red and black currant with some herbal bay leaf and sage notes, no noticeable oak. The palate shows medium weight, yet with rather dense fruit, a slight tannic presence, pepper and bay leaf flavours with crushed red berries and fine length."

Andreas Larsson



"Bright light golden with a youthful green hue. Pure nose offering wild herbs, lemongrass, lime and white fleshed fruit with mild (used or larger) oak. The palate combines rather ripe fruit with a fine degree of freshness, mild extract and herbal notes give a lift, well balanced with fine length."

Andreas Larsson



Contact us

For any request or question regarding
press inquiries, B2B or B2C sales, please
contact us at the following address:
contact@chateaulatourmonplaisir.com.

chateaulatourmonplaisir.com

Château Latour-Monplaisir
7 Latour, 33540 Saint-Martin-du-Puy
contact@chateaulatourmonplaisir.com

EXCESSIVE ALCOHOL CONSUMPTION IS DANGEROUS FOR YOUR HEALTH. PLEASE DRINK RESPONSIBLY.