

# Baron de Montfaucon

## CÔTES DU RHÔNE BLANC - 2023



### VINTAGE REPORT

Extreme weather conditions characterized year 2023. The winter was drastically dry, we had only 10 percent of the usual rain fall. The rains only arrived mid-May lasting til mid-June with regular stormy passages. Luckily we were spared from hail. Summer continued dry and hot with extreme temperatures at the end of August. Despite the dramatic weather conditions the 2023 vintage wines are highly pleasant, quaffable and have a refined profile.

### INSPIRATION

Issued predominantly from old Clairette vines and blended with Grenache blanc and Viognier, this wine will enchant with its minerality, aromatic intensity and freshness.

The aquarelle on the label, from early 19th century, represents the castle of Baron of Montfaucon that overlooks the Rhone river from its right bank.

### SOIL

Pebbles and limestone scree on sandy loam soil.

### GRAPE VARIETIES

70% Clairette, 20% Grenache blanc, 10% Viognier.  
Yield max 35hl/ha.

### WINE MAKING AND AGING

The grapes are hand-picked and pressed directly followed by natural cold settling for 12 to 18 hours. Bottling after eight months of aging in concrete tanks.

### TASTING NOTES

Both nose and mouthfeel are definitely mineral on this 2023 Côtes du Rhône blanc. With aeration the nose reveals verbena and lime juice notes along fresh white peaches. The wine is balanced between minerality and aromas (orange blossom, crushed almonds and citrus fruits). Its freshness sets limits to its volume - a pleasant tension. Refined with length, lingering on with iodic sensation and light bitterness, a characteristic of Clairette...

### FOOD AND WINE PAIRING SUGGESTIONS

Sushi and sashimi  
King prawns flambé with pastis  
Artichokes barigoule  
Oysters au gratin (grilled)

### PRESSE

2022 vintage : Decanter WWA 2024 90 pts - Silver  
2019 : Wine Spectator 91 pts  
2018 : Wine Spectator 89 pts  
2017 : Wine Advocate 90 pts, Wine Spectator 91 pts, Guide Hachette \*