

Baron de Montfaucon

CÔTES DU RHÔNE- 2022



VINTAGE REPORT

2022 was another solar vintage. After less than average rain in the winter, the spring and summer knew very little rainfall as well. Combined to the strong heat waves in the summer, these factors reduced the harvest considerably.

Despite the difficult conditions the vines pulled through and the rain showers just at the start of harvest end early September helped to save the crop and allowed the older vines and later ripening varietals to reach full maturity.

Though the yields remained very low, paradoxically the wines show ethereal gracious and refined style, with intense red berry flavors (for the red wines). A vintage with a beautiful balance.

INSPIRATION

This cuvée is a blend of our young vines and some grapes that we buy from our vineyard manager. This is a typical Southern Rhone wine issued from a selection of emblematic terroirs of the appellation, rolled pebbles and fine sandy soils. The wine is fruity and smooth and will give you the pleasure you can expect from a Côtes du Rhône.

SOIL

Terraces of white marl covered pebble stones, and plots on on fluvial sandy soils.

GRAPE VARIETIES

60% Grenache, 20 % Syrah, 20% Carignan.

WINE MAKING AND AGING

Total destemming. Maceration and co-fermentation from 10 to 12 days. The wine is bottled after 18 months of aging in concrete tanks.

TASTING NOTES

May 2024 : The nose opens on a bouquet of fresh strawberries and raspberries scents. Some herbal garrigue notes come to deepen the berry aromas.

The mouthfeel is lively, fresh and fruity - as desired! The final reveals blood orange notes.

FOOD AND WINE PAIRING SUGGESTIONS

Entrecôte steak

Cold meats

Penne all'arrabiata