

Château de Montfaucon

LIRAC - ROSÉ 2024



VINTAGE REPORT

The year 2024 was very challenging for vineyards across France, marked by a succession of extreme weather events.

At Montfaucon, we experienced heavy rainfall and a spring with tropical overtones. These conditions created a favorable environment for downy mildew.

Despite a relentless fight in the vineyards, this aggressive fungus decimated a large part of our crop — losses exceeded 50%.

We take comfort, however, in the quality of the wines, which show remarkable freshness, vibrant fruit, and beautifully balanced profiles.

INSPIRATION

Our Lirac terroirs are perfectly suited for crafting a gastronomic rosé in the spirit of a light red wine.

This is a maceration rosé, designed to be enjoyed all year round. The full alcoholic fermentation takes place in demi-muids.

TERROIR

Sand and limestone scree.

GRAPE VARIETIES

25 % Grenache, 25 % Cinsault, 25 % Mourvèdre, 25 % Counoise,

WINEMAKING AND AGING

Hand-harvested.

Alcoholic fermentation and six months of aging in demi-muids from Rousseau and Stockinger cooperages.

TASTING NOTES

Nose: dried flowers and wild strawberries, with hints of pomegranate.

Palate: red berries and blood orange, with a touch of minerality!

FOOD AND WINE PARING SUGGESTIONS

Chicken tagine with almonds.

Asian fusion cuisine.

Pan-seared sweetbreads with lemon, garlic, and fresh capers.

PRESS

2021 vintage : Wine Advocate – 90 pts

2020 : Wine Advocate – 91 pts, Decanter – 90 pts

2019 : Jancis Robinson – 16 pts, Guide Hachette 2021 –*

2018 : Wine Advocate – 91 pts, Decanter – 90 pts