

# Vin de M<sup>r</sup>. le Baron de Montfaucon.

## LIRAC - 2017

### VINTAGE REPORT

All 2017 wines will show amazing intensity due to the very low yields.

The spring was cool, and warm weather arrived all of a sudden during Grenache flowering period, causing flower drop on Grenache vines. Summer was extremely hot and dry. The first heat wave arrived in mid-June and hardly went away. The heat accelerated maturation - we started vintage on August 14th! We didn't get any rain during harvest either, they only arrived to us at the end of October. Lacking 45% on crop was the result with excellent quality as the reward!

### INSPIRATION

« A wine as unique as the label », this became the leading idea when finding a stack of the original labels in the castle archives. The label was created in 1829 for the Baron of Montfaucon, Eugène - father of Baron Louis - when he was the Mayor of Avignon. It is one of the first wine labels in the Rhone Valley.

When Baron Eugène was making wine in the castle's original winery (build at the end of the 16th century), all the vineyards were planted with many varieties, creating cofermented blends. This became the vinification idea for the wine : a co-fermentation with the collection of varieties growing on the estate - a modern day field blend, a wine made at the harvest time...

### GRAPE VARIETIES

Blend of a multitude of Rhone varieties. White grapes make for 10% of the blend. Yield max 25hl/ha.

### WINE MAKING AND AGING

The grapes are hand-picked from the best parcels of Lirac vineyards on the estate. They all fill up a single tank. The fermentation happens with indigenous yeast. This allows a slow start, four to five days cold pre-maceration. Co-fermentation and post ferment maceration during 15 days, totaling between three to four weeks on skins. Aging for two years in one to five wine old oak barrels, followed by one year in concrete tanks before bottling. Aging in bottles for at least one year before releasing.

### TASTING NOTES

Leave the wine a moment to open up. The aromas are captivating! The intensity and multitude of aromas that keep on appearing are intriguing : pine wood, myrte, crushed black berries (black berries, blueberries and black currants), cranberries, white pepper,... and refreshing menthol notes.

The mouthfeel is delicately rich and pure. The tannins are refined giving a straight backbone to the wine. Notes of fresh redcurrant and cranberries lead to more intense notes of pine wood, chestnut honey, black olives, liquorice... This wine is truly unique gaining its remarkable complexity and balance from the co-fermentation.

### FOOD AND WINE PAIRING SUGGESTIONS

Hare 'à la royale'  
Wild boar daube

### PRESSE

Vintage 2017 : Decanter 93 pts, John Livingstone-Learmonth \*\*\*\*(\*)

2016 : Jeb Dunnuck 92-94 pts, Decanter 92 pts, Wine Enthusiast 91 pts

2012 : Wine Spectator - 91 pts

2011 : Wine Spectator - 90 pts

2010 : Wine Spectator - 91 pts / Robert Parker - 91 pts

