

# Vin de M<sup>me</sup> la Comtesse de Montfaucon.

## LIRAC 2021

### VINTAGE REPORT

2021 is a good vintage in Montfaucon ; the harvest was good both in quality and quantity. This is a joy and a relief after four harvest with very low crop. We were spared this year from the climate catastrophes that touched many French wine regions. The wines show great freshness and finesse.

2021 is our first certified organic harvest. The three year official\* transition period went well and now our wines will have the organic status and label.

\* We started our own experimentation on 100% organic farming in 2015, but only started the official certification process on 2018.

### INSPIRATION

A unique cuvée from a unique vineyard ; we acquired this magnificent small plot (0,7ha / 1,3 acres) of old Clairette vines in 2012. The vineyard has been planted before 1870, making it one of the oldest vineyards in the Rhone Valley. It is located on a terrace from Villafranchian era on Pequerol hill overlooking the Rhone river. The old vines produce a Clairette with a rarely seen intensity.

The label created in 1829 for the Baron of Montfaucon, has been adapted for this wine; one of the first wine labels in the Rhone Valley for a wine from one of the oldest vineyards in the Rhone Valley.

### GRAPE VARIETIES

99% Clairette, 1% Grenache blanc  
Yield max 25hl/ha.

### WINE MAKING AND AGING

The grapes are hand-picked, then directly pressed followed by cold settling during 24 hours. The juices are fermented and aged in (three to six) year old oak barrels. Bottling after nine months of aging. The wine is released after minimum 18 months of aging in bottle.

### TASTING NOTES

Matt Walls / Decanter, Jan 2023: « Aniseed and fennel notes on the nose, a whiff of chalk dust. Good weight and amplitude despite the vintage, and the acidity is present, deep set, but not high. It has a satisfying texture and a gently tannic nip on the finish. Long, savoury, with a touch of macadamia nut. Impressive freshness and focus. »

*Open an hour before serving. Service temperature between 12 to 14°C is recommended to best appreciate the perfectly balanced marriage of the structure with aromatic pallet.*

### FOOD AND WINE PAIRING SUGGESTIONS

Grilled sea bass with fennel  
Hake with bouillabaisse fish soupe sauce  
Fine pastries

### PRESSE

Vintage 2021 : 94 pts Decanter  
2020: 92 pts Decanter, \*\*\*\*(\*) [drinkrhone.com](https://www.drinkrhone.com) - John Livingstone-Learmonth  
2018 : 93 pts Decanter, 92 pts Wine Spectator  
2017 : 93 pts Decanter, 93 pts The Wine Advocate, 91 pts Wine Spectator, 90 pts Wine Enthusiast  
2016 : 93 pmts Wine Advocate, 91 its Wine Spectator  
2015 : 91 pts Wine Spectator, 16,5 Jancis Robinson

