

Baron de Montfaucon

VIOGNIER - CÔTES DU RHÔNE - 2023



VINTAGE REPORT

2023 was a year of extremes.

The winter was record dry with only 25mm rainfall in five months which is just 10% of normal winter rainfall! The rains only arrived in mid-May lasting for a month with several good showers per week. There were some local storms but our vineyards were spared from hail. It was a pleasure to see nature becoming green again! The summer continued warm and dry before an extreme heat wave arrived at the end of August, right before the harvest.

Despite these challenging conditions, and thanks to not suffering any major climate problems (frost, hail), the 2023 vintage shows great quality and quantity. This is a relief after five small harvests.

INSPIRATION

Admirers of the refined northern Rhone viogniers, but aware of our warmer Mediterranean climate, we concentrate our efforts on freshness. Keeping the freshness and allying it to the typical aromatic notes of Viognier requests great observation coming to harvest time : the grapes have to be at optimal maturity, or even a little bit before, but never over-ripe.

SOIL

Sand and silt.

GRAPE VARIETIES

100% Viognier
Organic

WINE MAKING AND AGING

The grapes are hand-picked and pressed directly followed by natural cold settling for roughly 18 hours. 85% of the wine is fermented in concrete and 15% in oak barrels. Bottling after six months of aging.

TASTING NOTES

The intensely perfumed nose reveals notes of acacia flowers, abricot, white peach, and citrus fruits.

The mouthfeel is carried by freshness and pure fruit notes of abricot peer, and subtle exotique fruit notes. The final on lime zest notes completes the sought-after overall sensation of freshness.

FOOD AND WINE PAIRING SUGGESTIONS

Spaghetti with homemade artichoke pesto

Asparagus and smoked salmon omelette

Chicken cooked in coconut milk, fresh ginger and coriander sauce

Pineapple zabaione

