

Le Petit Baron

by BARON DE MONTFAUCON

2023 Vin de France



Vintage report :

The 2023 vintage proved to be extreme, taking us from one extreme to the other. The year began with a historically dry winter, with only 25 mm of rainfall over five months. Rain finally arrived in May and June, in the form of numerous thunderstorms. This was followed by a hot and dry summer. Despite these challenging weather conditions, the 2023 vintage has given rise to wines with very delicate profiles and excellent drinkability.

Inspiration :

Since 1315, the Barony of Montfaucon has been a fief of the Kingdom of France.

The Baron's heir was traditionally known as "Le Petit Baron." In his image, this wine is elegant and jovial — a noble companion for all occasions.

Crafted to reflect the character of each vintage, this cuvée reveals joyful and luminous fruit notes.

Illustration by François-Odon de Pins.

Grape varieties:

20 % Carignan, 20 % Cinsault, 20 % Counoise, 20 % Mourvèdre, 20 % Syrah.

Wine making and aging:

Total destemming.

8 days of vatting to produce a fruity wine with a light tannin structure.

Bottled after 20 months of aging in concrete tanks.

Tasting notes:

A Vin de France sourced from our vineyards near the Rhône River.

Don't expect a « petit vin » — this is a « Grand petit vin »!

Gorgeous blackberry and garrigue notes. The freshness of blood orange and juniper berry rounds out the aromatic profile of this wine made purely for pleasure.

On the palate, the combination of intense red and dark berry fruit meets juicy, elegant tannins and vibrant freshness.

Pure « gourmandise »!

Suggestions for food pairings :

Charcuterie and pâtés.

BBQ ribs, steak tartare.

Pizza, pasta with tomato-based sauces — spicy or not!