

Château de Montfaucon

CÔTES DU RHÔNE



VINTAGE REPORT

We can only describe the 2010 vintage as exceptional: the quantity of sunshine and rain fall, the hygienic condition of the vineyards and the maturity of grapes were all at optimum.

SPIRIT

A blend of typical Rhône grapes fermented and aged in order to keep original flavours and freshness of the fruit. This is a Cotes du Rhone with elegance and finesse.

SOIL

Calcareous pebbelstone on silty-sandy soil with clay.

GRAPE VARIETIES

50 % Grenache, 20% Cinsault, 20% Syrah, 10% Carignan. Wine from old vines (over 40 years) with selection of parcels that have a maximum yield of 38 hl/ha.

VINIFICATION

The grapes are totally de-stemmed, co-fermented together with 10 to 12 days on skins. Fermentation and maturing in concrete tanks. Bottled after 18 months.

TASTING

The notes in the nose are full of intense red fruit - raspberries, cherries and blackcurrant - with hints of peppery and floral notes of violettes. The mouthfeel is suave and round finishing with silky tannins. The floral aromas give an aerien dimension to the wine.

CULINARY SUGGESTIONS

This wine is very versatile, it will easily accompany poultry and meat dishes. If you keep some bottles in your cellar, you will be surprised by the aging potential of the wine ; it developpes aromas and finesse that are amazingly similar to some Burgundy wines.

PRESS

Robert Parker : 88 Points for vintage 2009
Wine Spectator : 88 Points for vintage 2009