

BARON LOUIS

# Château de Montfaucon

## BARON LOUIS



### SPIRIT

The Baron Louis de Montfaucon is the ancestor of the family who restored the medieval château in the 19th century. He was also an amateur of wine producing and selling his wine. For this reason our top cuvee has been named in his honour.

Baron Louis is an exceptional blend of six Rhone varieties in quest for a perfect balance, finesse and elegance. The cuvee expresses the richness of the Southern Rhone wines.

### SOIL

Calcareous pebbelstone on silty-sandy soil with clay.

### GRAPE VARIETIES

40% Grenache, 15% Cinsault, 15% Syrah, 10% Carignan, 10% Counoise, 10% Mourvèdre. Selection of best plots of old vines (up to 95 years old) with low yield of max 35 hl/ha.

### VINIFICATION

The fruit is de-stemmed and undergoes a 6 to 8 days fermentation followed by extended maceration for a total of 12 to 14 days on skins. Several grapes are co-fermented to increase their integration and exchange to ensure a better balance and harmony in the wine.

### AGING

60% of the blend is aged in one to five wine oak barrels during 12 months. Bottled after 18 months.

### TASTING

This wine can be consumed from the first year or kept up to 10 years and more.

### CULINARY SUGGESTIONS

The wine ideally accompanies all kind of meat: lamb, beef, game and duck in particular. Try also with meat dishes with sauce and seasoned dishes.

### PRESS

*Guide Hachette 09 / Baron Louis 06 / 2 stars*  
*Guide Hachette 08 / BL05 / 'Coup de coeur' / 3 stars*  
*Guide Hachette 04 / BL01 / 'Coup de coeur' / 3 stars*  
*Gold medal, Concours des Vignerons Independants 2007 / Baron Louis 2004*