

Château de Montfaucon

COMTESSE MADELEINE



SPIRIT

This elegant and complex white wine, is made in the same spirit as Baron Louis and with a lot of delicacy. The wine has been named after the Comtesse Madeleine de Pins who managed the castle and the estate for 60 years. She was the niece of Baron Louis and the grand mother of Rodolphe de Pins.

SOIL

Sand over silt.

GRAPE VARIETIES

40% Viogner, 30% Marsanne, 10% Clairette, 10% Bourboulenc, 10% Picpoul. Hand-picked in 20kg cases. Yield of 35hl/ha.

VINIFICATION

The grapes are hand picked in 20kg cases. The fruit is wholebunch pressed and the juice is racked after natural settling. 100% of the wine is fermented and aged in oak barrels on fine lies for 7 months.

AGING

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

TASTING

Nose : Citrus and floral notes, orange blossoms followed by apricot, grapefruit and honey.

Mouth : Rich, complex and mouth filling with intense fruit flavours of quince, apricot and honey. The fresh notes of grapefruit contribute to an elegant and long finish.

CULINARY SUGGESTIONS

The wine is well adapted to be served with fish dishes of fatty fish that can be generously seasoned like bouillabaisse; the structure of the wine complements ideally these dishes. Also to try on refined cuisine, for example lobster with saffron.

CELLARING GUIDE

This wine is best to drink on first and second year but has aging potential if you like the honey toned maturation characteristics.

PRESS

'Recommended' by the Decanter World Wine Awards 2008 : Comtesse Madeleine 2007.