

Château de Montfaucon

CÔTES DU RHÔNE



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, 15% Cinsault, 15% Syrah, 10% Carignan, 10% Counoise. 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

Nose : Behind the purple colour opens a nose with intense notes of red fruits, cherries, blueberries and blackberries followed ny notes of chocolate and pepper. Mouth : The wine is full, elegant and round. Yet rich it is not heavy.

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

"Five stars wine" by Australian Gourmet Traveller.