

# Château de Montfaucon

## VIN DE MONSIEUR LE BARON



### AN AMAZING HISTORY

The actual aging cellar was built 500 years ago and used as a winery until 1936. The Baron Louis and his father, Eugene, were making and selling their wine in the late 1820s under the name of "Vin de Monsieur le Baron de Montfaucon".

### THE OLDEST LABEL OF RHÔNE (1829)

Finding the original label created in 1829 for the Baron Eugene de Montfaucon (at the time Mayor of Avignon) gave birth to this project to develop a unique timeless wine. This label is likely the oldest in the Rhône Valley. It represents the old feudal castle before it's restauration. It is the spirit of that era that inspired us to undertake this quest for finesse, elegance, and pleasure.

### 15 GRAPES CO-FERMENTED

"Vin de Monsieur le Baron" is an exceptional blend of fifteen Rhône varietals harvested by hand, co-fermented and aged 12 months in French oak barriques. The wine is raked into barrels straight after fermentation, as they did in the old days. This wine, unique in its style, is all in finesse, fruit, flower and elegance. It is a unique timeless wine for wine lovers, connoisseurs and collectors.

**Red grape varieties:** Grenache, Syrah, Cinsault, Carignan, Cunoise, Mourvèdre, Muscat, Aubun, Alicante, Tempranille.

**White grape varieties:** Viognier, Marsanne, Clairette, Bourboulenc, Picpoul.

