

BARON LOUIS

LIRAC - 2012

Château de Montfaucon



VINTAGE REPORT

2012 is a very solar vintage. The early harvests and small yields with perfect sanitary conditions, produced wines with impressive intensities.

INSPIRATION

Baron Louis de Montfaucon, the forerunner of the family, restored medieval castle in the 19th century. Wine lover, he produced and sold his own wines. It is in his honor that this cuvée, a blend of five grape-varieties, bears his name. Baron Louis has the richness of the Southern Rhone Valley wines associated with fineness and elegance that characterize Montfaucon's wines.

SOIL

Pebbles and limestone scree on sandy loam soil.

GRAPES-VARIETIES

50% Grenache, 15% Syrah, 15% Cinsault, 10% Carignan, 10% Mourvèdre.
Selection of our best old vines (until 95 years old).
Maximum yield of 35 hl/ha.

WINE-MAKING AND AGING

Hand picking. Total destemming. Fermentation of 7 days followed by a post-fermentation maceration, for a total vatting of 14 days. 70% are aged in oak barrels (from 1 to 5 wines) during 18 months. Bottling after 21 months of total aging.

TASTING

Tasted in March 2015

First, notes of black fruit aromas (cherries, blackberries) dominates, completed by aromas of black pepper and graphite for a complex bouquet. The palate is full, sweet and spicy. On the final, notes of liquorice and sweet spices give to this wine a surprising length.

SUGGESTED FOOD AND WINE PAIRINGS

Moroccan Lamb Tagine with honey and apricots
Duck breast with roasted peaches
Daube provençale (Provençal beef stew)

PRESS

- Vintage 2013
Revue des Vins de France - Grande réussite
- Vintage 2011
Decanter World Wine Awards - Bronze medal
- Vintage 2010
Robert Parker - 90 pts
Rhône Report Jeb Dunnock - 90 + pts
Decanter World Wine Awards - Bronze medal
Quoted by Yann-Kler Bouteiller (Best Young Sommelier 2009) and Radio Canada (08.20.13).
- Vintage 2009
Robert Parker - 90 pts
- Cuvée often selected by the Guide Hachette, with a 3 stars for vintage 2005.