

## LIRAC BLANC "COMTESSE MADELEINE"



### TECHNICAL INFORMATION

<b>Country</b>	France
<b>Region</b>	Rhone
<b>Sub-Region</b>	Lirac
<b>Producer</b>	Château de Montfaucon
<b>Vintage</b>	2016
<b>Composition</b>	35% MARSANNE, 20% VIOGNER, 20% GRENACHE BLANC 15% CLAIRETTE, 10% BOURBOULENC
<b>Certifications</b>	Environmentally Friendly
<b>Press</b>	90 points Wine Advocate 90 points Wine Spectator 90 points Wine Enthusiast

### WINEMAKER NOTES

The Comtesse Madeleine inherited the Montfaucon castle from her great-uncle Baron Louis de Montfaucon. Madeleine was Rodolphe de Pins' grandmother and managed the estate for over 60 years. For this reason the cuvee has been named in her honour. Cuvee Comtesse Madeleine is an elegant blend of five Rhone varieties. 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 ideally complements these dishes. Also goes well with refined cuisine, for example lobster with saffron.

### TASTING NOTES

Elegant nose of orange blossoms with hints of pineapple, pear, and gingerbread. A sensation of volume on the palate. The fragrances of citrus blend with the calcareous notes giving a mineral dimension.

### VINEYARD

- **Soil:** Sand and silt

### VINIFICATION

The fruit is whole-bunch pressed and the juice is raked after natural settling. 100% of the wine is fermented and aged in one to five wine French oak barrels on fine lies for 6 months.



## PRESS

"Tasting a bit like a dry, savory version of a Creamsicle (a blend of orange sherbet and vanilla ice cream, for those who might not know), the 2016 Lirac Comtesse Madeleine Blanc is a worthy follow-up to the successful 2015, which happens to be developing nicely. It's medium to full-bodied, lush yet not overblown, gaining greater focus on the long finish." - *90 points, Joe Czerwinski, Wine Advocate*

"Juicy and fresh, with star fruit, plantain, yellow apple and verbena notes that are well-defined, racing through a honeysuckle-laden finish. Drink now through 2018. 880 cases made." — *90 points, JM, Wine Spectator*

"Fermented and aged in French oak for seven months, this is a lush, intently mouth-clinging blend of Marsanne, Clairette, Grenache Blanc and Picpoul. The palate boasts ripe yellow apple and pear flavors accented by toasted nut, smoke and spice. A thickly textured wine, it maintains freshness through a pleasantly salty mineral finish." - *90 points, Roger Voss, Wine Enthusiast*

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