

VIN DE MADAME LA COMTESSE DE MONTFAUCON BLANC



TECHNICAL INFORMATION

Country	France
Region	Rhone
Sub-Region	Lirac
Producer	Château de Montfaucon
Vintage	2014
Composition	100% CLAIRETTE
Press	91 points Wine Spectator 90 points Wine Advocate

WINEMAKER NOTES

Vin de Madame la Comtesse comes from an exceptional Clairette vineyard which was planted before 1870 on Mount Peguierol hillside, overlooking the river Rhone near Montfaucon. It is a terraced vineyard of rolled pebbles dating from the Villafranchian age, a million years ago. Its rare intensity and its complexity makes this 100% Clairette a gastronomic "grand vin". The historic label, created in 1829 for winemaker Rudolphe de Pins' ancestor, the Baron of Montfaucon, represents the old feudal castle before its restoration. It is undoubtedly the oldest label in the Rhone Valley.

TASTING NOTES

A lovely, lush, creamy feel, with toasted macadamia nut notes weaving around the orange sabayon, and lemon curd flavors. Very flattering, with a twinge of bitter orange and light verbena keeping it honest.

VINEYARD

- **Age of Vines:** Over 145 years old
- **Soil:** Sand, clay, and pudding stones

PRESS

"Features a lovely, lush, creamy feel, with toasted macadamia nut notes weaving around the orange sabayon, lemon curd and wet straw flavors. Shows a light verbena echo through the finish. Very flattering, with a twinge of bitter orange keeping this honest. Clairette. Drink now. 180 cases made." — *91 points, JM, Wine Spectator*



EVERY BOTTLE  TELLS A STORY

"Slightly more expensive and a richer, bigger wine, the 2014 Côtes du Rhône Vin de Mme la Comtesse Blanc is 100% Clairette that was fermented and aged all in barrel. It offers beautiful notes of buttered citrus, pineapple, toasted bread and brioche in a medium-bodied, fresh, yet concentrated style. It's still a little rough around the edges, so give bottle 6-12 months, and it should drink nicely for 2-3 years or more." - *90 points, Jeb Dunnuck, Wine Advocate*
