

# Baron de Montfaucon

## VIOGNIER CÔTES DU RHÔNE - 2024



### VINTAGE REPORT

The year 2024 was very challenging for vineyards across France, marked by a succession of extreme weather events.

At Montfaucon, we experienced heavy rainfall and a spring with tropical overtones. These conditions created a favorable environment for downy mildew.

Despite a relentless fight in the vineyards, this aggressive fungus decimated a large part of our crop — losses exceeded 50%.

We take comfort, however, in the quality of the wines, which show remarkable freshness, vibrant fruit, and beautifully balanced profiles.

### INSPIRATION

As admirers of the refined Viogniers of the northern Rhône, yet aware of our warmer Mediterranean climate, we focus our efforts on preserving freshness.

Balancing freshness with Viognier's signature aromatic expression requires careful observation at harvest time: the grapes must be picked at perfect maturity, or just before — but never overripe.

### SOIL

Sand and silt.

### GRAPE VARIETIES

100% Viognier (certified organic).

### WINE MAKING AND AGING

The grapes are hand-picked and directly pressed, followed by natural cold settling for approximately 18 hours.

85 % of the wine is fermented in concrete, and 15 % in oak barrels.

Bottled after six months of aging.

### TASTING NOTES

The nose displays notes of apricot and citrus lifted by a floral nuance that brings finesse and elegance. On the palate, yellow stone fruits, peach and pear, dominate, layered with exotic hints of pineapple. The finish is saline, refreshing and distinctly mouthwatering.

### FOOD AND WINE PAIRING SUGGESTIONS

Spaghetti with homemade artichoke pesto.

Asparagus and smoked salmon omelette.

Chicken in coconut milk with fresh ginger and coriander.

Pineapple « zabaglione ».