

## Château de Montfaucon Côtes du Rhône Rouge France 2019

Selected by: Master Sommelier Evan Goldstein



### Final Deductions

**VINTAGE** 2019  
**GRAPE** Grenache/Blend  
**GEOGRAPHY** Europe  
**COUNTRY** France  
**LARGER REGION** Rhône Valley  
**SMALLER REGION** Southern Rhône  
**SUB REGION** Côtes-du-Rhône/AOC/AOP/Villages

### Rationale

Accounting for approximately 50% of the Rhône Valley's production and emanating from about 170 communes from Vienne in the North to Avignon in the South, this is the 'entry level' Rhône classification. Most wines are Grenache or Syrah-based red blends and vineyards are planted on a variety of different soils. Production rules are not as stringent as they are in other quality levels, but wines must have a minimum of 11% alcohol and be made from the 21 sanctioned grape varieties. Most of them are made in the south, a region distinctly more 'Provençal' than the north with a Mediterranean influence in culture and climate. The summers are long and warm and the winters are mild; rainfall is less than in the north and the famous Mistral Wind is a major player. Another unique characteristic of these wines are the nuances of Garrigue— the wild resinous herbs that cover the landscape.

Red Côtes du Rhône wines are known for their juicy succulence— directly attributable to the dominance of the Grenache grape— and jammy flavors of red cherry, strawberry, and raspberry. If the wine is pure Grenache, which is often the case, you can double down on these flavor attributes. When blended with other grapes in smaller quantities (Syrah and Mourvedre), they can take on notes of pepper, fennel, licorice, and spicier dark fruits, and have more tannin.

Château de Montfaucon is located opposite to Châteauneuf-du-Pape, just across the Rhône River with vineyards spread out between Montfaucon and the two neighboring towns, Roquemaure and St Geniès de Comolas. Following his agriculture studies in France and California (UC Davis), winemaker Rodolphe de Pins made wine at/with the renowned estates of Henschke in Barossa and Vieux Télégraphe in Châteauneuf-du-Pape before taking the reins at Montfaucon estate in 1995.

### Sight

**BRIGHTNESS** Day Bright  
**CLARITY** Clear  
**COLOR DEPTH** Medium  
**COLOR** Ruby  
**RIM VARIATION** Ruby  
*Stained Tears: Low*

### Structure

**RESIDUAL SUGAR** Dry  
**ACID** Med+  
**ALCOHOL** Med+  
**TANNIN** Medium  
**TEXTURE** Round / Smooth  
**FINISH** Med+  
**COMPLEXITY** Med+

### Aroma & Taste

**RED FRUIT** Red Plum • Red Raspberry • Red / Sour Cherry • Strawberry *Condition: Fresh, Ripe*  
**BLACK FRUIT** Black Raspberry • Black Cherry • Blackberry • Mulberry *Condition: Fresh, Ripe*  
**FLORAL** Lavender • Jasmine *Condition: Fresh*  
**GREEN VEGETABLE** Dark Leafy Greens • Arugula  
**OTHER VEGETABLE** Mushrooms (Brown) • Fennel / Anise • Olive (Black)  
**HERBAL** Basil • Garrigue / Provence • Oregano • Chicory  
**OTHER SPICES** Black Pepper • Licorice (Black) • Licorice (Red) • Green Peppercorn • Paprika / Pimenton  
**ORGANIC EARTH** Turned Dirt / Potting Soil  
**INORGANIC EARTH** Mineral / Rock  
**ANIMAL** Meat  
**OAK AGING** No  
**OXIDATION/NUTTINESS** Almond / Marzipan • Pistachio  
**PERCEIVED WINEMAKING CHOICES** Partial / Whole Cluster