

Château de Montfaucon Côtes du Rhône Rouge 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) • Beet (Purple) • 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 / Clay
INORGANIC EARTH Mineral / Rock
ANIMAL Meat
OAK AGING No
OXIDATION/NUTTINESS Almond / Marzipan • Pistachio
PERCEIVED WINEMAKING CHOICES Partial Whole Cluster • Added / Stem Inclusion