

## Baron Louis Rouge 2014, AOP, Lirac



**History:** Wine has been made at Chateau de Montfaucon since the XVIth Century. The old cellars are still used for barrel ageing. In 1420 the King of France conferred the title of Baron to Montfaucon. Baron Rodolphe who graduated from UC Davis has been managing the estate since 1995. This wine is named after one of his ancestors Baron Louis who restored the Chateau in 1880.

**Location:** Chateau de Montfaucon is located in the heart of the Rhone Valley, on the right bank of the river. The cuvée Baron Louis is a special blend issued from old vines on the distinguished Lirac Cru terroir. this estate is owned by Baron Rodolphe de Pins.

**Blend:** Grenache, Syrah, Cinsault, Carignan and Mourvedré

**Pairing Suggestions:** Good on its own or paired with hearty dishes, cheese. Try it with Shammi Kebab and even biryani or mutton curry.

**Tasting Notes:** Black fruit, cassis and spice on the nose is followed by a velvet mouthfeel with fine grained high quality tannins well integrated leading to a nice long satisfying finish. It is fresh and bright which is easy to understand given the age of the vines. Ready to drink now.

**Alcohol:** 14.5% **Serving Temperature:** 16°C