

LA FERME DU MONT

CHÂTEAUNEUF-DU-PAPE "CÔTES CAPELAN" 2016



HISTORY

An endless passion for the best Grenache grapes. 50 hectares of old vines are cultivated by Stéphane Vedeau, owner and winemaker. The vines grow in a completely natural environment in harmony with provençal vegetation. The vines are tended all year long with the sole aim of producing top quality fruits. No chemicals and pesticides are used. vintage after vintage, La Ferme du Mont renews the tradition of the lasting bond between extraordinary grapes and their unique soil to produce wines of excellence

REGION

Châteauneuf-du-Pape, Rhône Valley, France

VARIETAL

80% Grenache, 10% Syrah, 10% Mourvèdre

VINEYARDS

The original soil type, large pebbles and sand soil that is the make up of the Northeastern facing terrace, enhances the Grenache's fruit.

WINEMAKER

Stéphane Vedeau

WINEMAKING

Vinified at the estate, our wines come from grapes manually harvested, de-stemmed and put into tanks with light sulphur doses. Fermentations skin contact (3 to 5 weeks) at a temperature of 22 / 23°C with soft extractions and a regular work of the lees. After a pneumatic pressure, blending of free run wine and press wine. Maturing 18 months, for a small part in oak barrel (30%) and the other part is traditionally matured in a tank (70%).

VINTAGE

Welcome to 2016, vintage of harmony and fluidity. It would be a mistake to think that the 2016 is tight compared to the 2015. It simply has a very different itinerary and different cursors. The strength remain elegant, the connections fine and sleek.

TASTING NOTES

Nice red color with red reflection. The soil's power is expressed by brandy cherry, laurel leaves, paprika and nutmeg notes. Fine tannins in the mouth with notes of fresh red fruits. Black liquorice and cacao complete the aromas of raspberry and crystallized blackberry.

TECHNICAL INFORMATION

pH: 3.56
Total Acidity: 3.6
Residual Sugar: 0
Alcohol: 14.5%
Production: 500 cases