

LA FERME DU MONT

“VENDANGE” CHÂTEAUNEUF-DU-PAPE BLANC 2017



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

70% Grenache Blanc, 30% Roussanne

VINEYARDS

The mystical soil of Châteauneuf-du-Pape constituted by these famous rolled pebbles tempted us to express our passion for Grenache and Roussanne. Located in small terraces on the hillside northeast of the appellation, soils are constituted of pebbles, clay, sand and crushed mineral stones.

WINEMAKER

Stéphane Vedeau

WINEMAKING

Manual harvest with selection of the grapes. Direct pressing of the grapes and put for fermentation directly in oak barrels realized with burgundy wood which we selected in the Tronçais forest.

VINTAGE

The harvest 2017 finished earlier than usually. This vintage is characterized by an outstanding phenolic maturity, thick skins and perfect pips. Such elements are propitious to long stabilisation and gentle winemaking. Unfortunately, the quantities harvested are abnormally low from -40% to -70%, depending on the areas. The old Grenache vines pruned in March are doing better, but they produce always very small number of bunches. The second bad surprise comes from the quantity of juice. As you will easily understand, when the skins are so thick, and the pulp so present, there is less juice. The result is a small vintage in quantity, but a beautiful and unique vintage.

TASTING NOTES

Bright yellow color with green reflection. A complexe nose with aromas of quince, white truffle and flowers. These characters carry through to a palate which offers minerality and notes of beeswax and white flowers. Fat, rich and powerful yet elegant with a classy and long finish.

TECHNICAL INFORMATION

pH: 3.2
Total Acidity: 4.7
Residual Sugar: 0g/l
Alcohol: 13%
Case Production: 200