LA FERME DU MONT

"VENDANGE" CHÂTEAUNEUF-DU-PAPE ROUGE 2015



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

VARIFTAI

80% Grenache, 10% Syrah, 10% Mourvèdre

VINEYARDS

The original soil type, large pebbles and sand soil that is the make up of the North Eastern 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 12 months, for a small part in oak barrel (10%) and the other part is traditionally matured in a tank (90%).

VINTAGE

Exceptional vintage: smoothness, maturity, volume on the palate, fluidity in a hyper-concentration. La Ferme du Mont have centered on the keeping of its Burgundy spirit in the winemaking to restitute in the final the airy touch needed by this historic vintage to delight the connoisseurs.

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 black-berry.

TECHNICAL INFORMATION

pH: 3.61

Total Acidity: 3.22 Residual Sugar:0g/l Alcohol: 14.5%

Case Production: 2,000

