

LA FERME DU MONT

CÔTES DU RHÔNE "LA TRUFFIÈRE" BLANC 2017



HISTORY

An endless passion for the best Grenache grapes. 50 hectares of old vines are cultivated by Stéphane Vedeau, owner and wine-maker. 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

Côtes du Rhône, Rhône Valley, France

VARIETAL

50% Grenache Blanc, 40% Viognier, 10% Clairette

VINEYARDS

The region is dominated by a rocky peak, and has a warm, dry climate, which is nonetheless modified by the influence of the powerful mistral wind. The combination of these factors permits an environmentally friendly approach to viticulture, with minimum intervention.

WINEMAKER

Stéphane Vedeau

WINEMAKING

After a light pressing, the grapes undergo a long fermentation of 5-6 weeks, with soft extractions, at a maximum temperature of 25 C. In order to allow the full expression of a Mediterranean terroir which is associated with the rounded stones found in this region,

our Côtes du Rhône is matured in traditional concrete vats, out of contact with the air, for at least 8 months. This purist approach allows the aromas unique to this region to develop fully.

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

Nose: Exquisitely made, crisp bright, succulently fruity wine with exotic aromas of tropical fruit and flowers.

Palate: Beeswax and amazing freshness from mid palate to the finish.

TECHNICAL INFORMATION

pH: 3.25

Total Acidity: 4.68

Residual Sugar: 0 g/l

Alcohol: 13.5%

Case Production: 700 cases