

LA FERME DU MONT

CÔTES DU RHÔNE "PREMIÈRE CÔTE" 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

Côtes du Rhône, Rhône Valley, France

VARIETAL

60% Grenache, 30% Syrah, 10% Mourvèdre

VINEYARDS

Première Côte is grown in the Village of Courthézon (one of the villages included in the appellation Châteauneuf-du-Pape). The soil is composed mainly by large pebbles. The region 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 terroir both maritime and continental which is associated with the rounded stones found in this region, our Cotes du Rhone is matured in traditional concrete vats, out of contact with the air, for at least 8 months. Each varietal is vinified and matured separately before being blended for the final wine.

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

Bright red in color, the Première Côte displays aromas of spices and wild herbs (garrigues) and red fruits. The palate is defined by the sweetness of the fruit, and the softness of the tannins, with a freshness which brings finesse and elegance.

TECHNICAL INFORMATION

pH: 3.6
Total Acidity: 3.3
Residual Sugar: <3g/l
Alcohol: 14%
Cases Produced: 24,000 cases