

LA FERME DU MONT

CÔTES DU RHÔNE VILLAGES ROUGE "LE PONNANT" 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 soli to produce wines of excellence.

REGION

Côtes du Rhône Villages, Rhône Valley, France

VARIETAL

60% Grenache, 30% Syrah, 10% Mourvèdre

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 terroir both maritime and continental which is associated with the rounded stones found in this region, our Côtes du Rhône Villages is matured in traditional concrete tubs, out of contact with the air, for at least 8 months. This purist approach allows the tertiary aromas unique to this region to develop fully. 1/3 is aged in 225L and 500L barrels for complexity purpose.

VINTAGE

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

TASTING NOTES

Deep red in color, our Cotes du Rhone displays aromas of very ripe fruit, black cherries, flowers (violets) and liquorice. When aerated, notes of laurel and pepper complete the palette of aromas. 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: 3.56

Total Acidity: 3.63

Residual Sugar: 0.4g/l

Alcohol: 14%

Production: 2,500 cases

Ageing Potential: 8 years