

# LA FERME DU MONT

GIGONDAS "JUGUNDA" 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

Gigondas, Rhône Valley, France

## VARIETAL

73% Grenache, 20% Syrah, 7% Mourvèdre

## VINEYARDS

These wines are from 2 distinctive soil types 1) broken limestone and a bed of red clay in the West, where the 60 year old bush vine Grenache and trellised Syrah grow. 2) Jurassic limestone, as high as 600m above sea level on the magnificent Dentelles de Montmirail, favor trellised Grenache.

## WINEMAKER

Stéphane Vedeau

## WINEMAKING

Vinified at the estate, our wine comes from grapes manually harvested, de-stemmed and put into tanks with light sulphur doses. Our fermentations on the skin (3 to 5 weeks) are made 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 18 months, for a small part in oak barrel and the other part is traditionally matured in a tank.

## 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

Dark red color with blue reflection. Powerful nose of spices (pepper, laurel), ripe red fruits and unusual scents. The mouth is strong but also elegant and rich due to a balance alcohol/acidity very interesting showing the good combination of the 2 soils. Finale with aromas of fruits, spices and tobacco notes at the end.

## TECHNICAL INFORMATION

pH: 3.48  
Total Acidity: 3.68  
Residual Sugar: 0.3  
Alcohol: 14 %  
Production: 900 cases