

# LA FERME DU MONT

VACQUEYRAS "LE RIF" 2013



## 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

Vacqueyras, Rhône Valley, France

## VARIETAL

50% Grenache, 30% Syrah, 20% Mourvèdre

## VINEYARDS

Mix of stones and alluvial deposits with significant clay content. The vineyards lie at an altitude of 400m above sea level.

## WINEMAKER

Stéphane Vedeau

## WINEMAKING

Vacqueyras comes from manually harvested grapes. The grapes are then de-stemmed and put into tanks without yeast so the fermentations start slowly after 48 hours at a temperature of 22 / 23°C. A small part of the wine matures in oak barrel and the other part is traditionally matured in a vat.

## VINTAGE

Outstanding vintage, not with excessive concentration but more with a northern rhone balance. Red forest berries like in burgundy wines, paradoxally taut for our region. Month-watering persistence. An exceptional and original vintage.

## TASTING NOTES

Dense ruby purple color with medium body. Solid and velvety tannins. Good concentration of black currant fruit. Sweet kirsch and liquorice notes. Good freshness on the final brought by the minerality of the wine.

## TECHNICAL INFORMATION

pH: 3.4

Total Acidity: 3.62

Residual Sugar: 0g/l

Alcohol: 14%