



## LA FERME DU MONT Le Ponnant 2016



### Country

France

### Alcohol Content

14%

### Region

Southern Rhône - Rhône Valley

### Varietal Blend

60% Grenache, 40% Syrah

### Appellation

Côtes du Rhône Villages

### Winemaker

Stéphane Vedeau

### HISTORY

La Ferme du Mont in the Southern Rhône boasts a mosaic of vineyards, now owned and vinified by Stéphane Vedeau. Formerly a soccer player in Paris, Stéphane shifted to winemaking in 1989 and spent 15 years making award-winning wines in the Languedoc. Stéphane arrived in the Rhone Valley in 2000, creating La Ferme du Mont in the Southern Rhone where he continues to produce wines with freshness and soul using native yeasts and biodynamic methods.

### VINIFICATION and MATURATION

2016 vintage is described as harmonious and having fluidity. Sourced from the best plots in Côtes du Rhône Villages in Courthézon, Gigondas and Rasteau. The vineyard is dominated by rocky reliefs, the climate is hot and dry while being under the moderate influence of a powerful mistral. After a complete destemming, vinification begins in long vatting for 6 to 8 weeks with very gentle extractions and a low maximum temperature. In order to reveal the expression of a terroir both marine and continental associated with some alpine pebbles, the wine is raised in concrete vats traditional airtight for a minimum of 8 months. Syrah comes from a few half muids, that are 3 to 7-years-old, this extends (and not overlaps) the sliders of spices and mineral soils.

### TASTING NOTES

“The 2016 Cotes du Rhone Villages le Ponnant combines ripe cherries and blueberries on the nose, a seriously big bowl of fruit, with just a light dusting of dried spices and garrigue-like shadings. Medium to full-bodied, it’s fine, silky and long on the finish.” - Wine Advocate

### ACCOLADES

92

Wine Advocate, 2018

92

Decanter, 2017

