



LA FERME DU MONT Vendage Rouge 2016



Country

France

Region

Southern Rhône - Rhône Valley

Appellation

Châteauneuf-du-Pape

Winemaker

Stéphane Vedeau

Alcohol Content

14.5%

Varietal Blend

80% Grenache, 10% Mourvèdre,
10% Syrah

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 harvest was noted to be one of harmony and fluidity. Located on a small terrace on the northeast side of the appellation, the rolled pebble floors find their originality in a large proportion of safran where the Grenache will express even more fruit. Grapes hand-harvested from 80 to 100-year-old vines, mostly destemmed and vats without SO₂. Vatting lasts 5 to 8 weeks and is carried out at a temperature of 22-30°C / 71.6-86°F with gentle extractions. The objective is to maintain a fresh ridge from start to finish without losing the finesse of the tannins. After a slow pneumatic pressing, gout wines and presses are assembled according to the vintages and the 12-month ageing combines both a small proportion of wood (10%) and a traditional ageing in concrete vats (90%).

TASTING NOTES

Deep purple red in color, wine offers a fused aromatic family around small ripe but crisp red and black fruits, caramel liquorice and lightly waxed Mediterranean spices. The palate is smooth and racy.

ACCOLADES

93

Wine Advocate, 2018

91-93

Jeb Dunnock, 2017

90-92

Vinous, 2018

