



## LA FERME DU MONT Capelan 2017



### Country

France

### Region

Southern Rhône - Rhône Valley

### Appellation

Châteauneuf-du-Pape

### Winemaker

Stéphane Vedeau

### Alcohol Content

14.5%

### Varietal Blend

80% Grenache, 10% Syrah,  
10% Mourvèdre

### 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

A Châteauneuf du Pape from the most beautiful complex plots, precise, balanced and distinguished. The terroir is made up of rolled pebbles and multiple stone soils find their originality in a high proportion of complex clay. The harvest provided very little juice, skins full of interesting but complex phenolic compounds to optimise and absolutely magnificent grapes. Vinified at the Estate, wines are produced from hand-harvested grapes that are partially destemmed and in vats without SO<sub>2</sub>. Fairly long vatting (6 to 8 weeks) is carried out with gentle extractions and regular work of the lees. After a very slow pressing, wines are blended and aged 18 months, a proportion in new barrels (70%).

### TASTING NOTES

This cuvée is characterized by a very silky and firm structure at the same time. The attack is generous, very centered in its mineral power, but fresh and Burgundian. Melted black liquorice, red and black fruits in slight overripe interspersed with olives, cocoa and truffles.

### ACCOLADES

96

Wine Advocate, 2019

94-97

Jeb Dunnuck, 2020

