



## LA FERME DU MONT Première Côte 2017



### Country

France

### Alcohol Content

14%

### Region

Southern Rhône - Rhône Valley

### Varietal Blend

60% Grenache, 30% Syrah,  
10% Mourvèdre

### Appellation

Côtes du Rhône

### 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

The vineyard revolves around large clay-limestone diluvium mixing large pebbles with stone and gravel matrices on different exposures. The dominant Mistral allows a reasoned approach to the vines. average age around 50 years. Each grape variety is worked separately on important maturities then blended after the malolactic fermentation.

Up to 20% non-destemmed then fermented without sulfur in very wide and very open concrete tanks to allow infrequent but in-depth work in order to organize the fruit around a small matrix of tannins very fine in the Burgundian sense while preserving its original freshness. Aged in concrete tank with slow evolution, some old Burgundian pieces of 228L to increase the complexity of the profile.

### TASTING NOTES

Deep purple red in color, with aroma of spices, undergrowth and ripe red fruit. Full-bodied and harmonious, balanced between volume and the freshness of the omnipresent soils in the mouth.

### ACCOLADES

88-90

Jeb Dunnuck, 2018

