



LA FERME DU MONT La Truffière 2017



Country

France

Region

Southern Rhône - Rhône Valley

Appellation

Côtes du Rhône

Winemaker

Stéphane Vedeau

Alcohol Content

13.5%

Varietal Blend

Grenache Blanc, Roussanne, Marsanne, Viognier, Clairette

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 harvest is done in two passes with the avowed aim of preserving mineral freshness while going for the maturity of the fruits. Vines are between 35 to 55-years-old, in Limestone scree on a very cool and shaded slope. The blend is 40% each of Viognier and Grenache Blanc, with the balance mostly Clairette and Roussanne. Fermentation takes place naturally without intake and is kept reasonably cool to work the fruit component for as long as possible. These same fruits were harvested at different levels of maturity, some at the edge under maturity, some at the late harvest limit to work on a very broad spectrum of balance and aromatic nuance. The fine lees are preserved then reintroduced to bring a touch of volume and additional complexity. Aged for 6 months after fermentation at a controlled temperature of 14°C/57.2°F to give the wine its true dimension.

TASTING NOTES

"Citrus, white flowers, and crushed rock notes all flow to a medium-bodied, fresh, vibrant white that has great acidity and cut, while not coming across as lean or stretched." - Jeb Dunnuck

ACCOLADES

91

Wine Advocate, 2018

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Jeb Dunnuck, 2018

