



LA FERME DU MONT Le Ponnant 2020



Country

France

Region

Southern Rhône - Rhône Valley

Appellation

Côtes du Rhône Villages

Varietal Blend

60% Grenache, 40% Syrah

Winemaker

Stéphane Vedeau

Alcohol Content

14%

Residual Sugar

.4 g/L

Total Acidity

3.63 g/L

Total Sulphur

32 mg/L

pH

3.65

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

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 as-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

Dark red in color, exuding notes of very ripe fruit, black cherry, olives and black licorice. The bay and pepper notes complete the aromatic palette. The palate is marked by the sweetness of the fruit and the sweetness of the tannins giving it finesse and elegance.

