



LA FERME DU MONT Mademoiselle Du Mont 2020



Country

France

Region

Southern Rhône - Rhône Valley

Appellation

Côtes du Rhône

Varietal Blend

60% Grenache, 15% Syrah,
10% Mourvèdre, 5% old Carignan

Winemaker

Stéphane Vedeau

Alcohol Content

14.5%

Residual Sugar

1.1 g/L

Total Acidity

3.33 g/L

Total Sulphur

55 mg/L

pH

3.58

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 a large clay-limestone diluvium, large pebbles on different exposures (south, southwest, northeast), known as grès. The grape varieties are mainly composed of young Grenache grapes harvested at optimal maturity. Vines are 15 to 25-years-old. 95% full destemming, roundup 5% then fermentation in very large concrete tanks open to allow infrequent but in-depth work in order to organize the fruit around a small matrix of very fine tannins in the Burgundian sense while preserving its original freshness. Each grape variety is worked separately on important maturities and then blended after the malolactic fermentations. Aged 10% in old barrels, and 90% in concrete.

TASTING NOTES

Brilliant ruby red in color. The nose reveals a gourmet bouquet of red fruits and spices. On the palate, the wine is ample and harmonious. The finish is fine and sapid.

