



## LA FERME DU MONT Le Rif Vacqueyras 2020



### Country

France

### Region

Southern Rhône - Rhône Valley

### Appellation

Vacqueyras

### Varietal Blend

50% Grenache, 30% Syrah,  
20% Mourvèdre

### Winemaker

Stéphane Vedeau

### Alcohol Content

15%

### Residual Sugar

.7 g/L

### Total Acidity

3.62 g/L

### Total Sulphur

46 mg/L

### pH

3.48

### 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

La Ferme du Mont works on two different soils, one with Swiss Marly soil and gravels and one on a terrace of poor soil with limestone scree. Manual harvest in small cases, vatting without yeasting, slow fermentation in stainless steel. The work in the cellar is done very naturally depending on the fermentation kinetics of the vintage which corresponds to a decreasing active phase over a period of more than 1 month by delicate acts until the end of the sugars. Aged in small concrete tanks and Burgundy barrels of one or two wines.

### TASTING NOTES

The original structure in the mouth rests on the old Mourvèdre harvested very late and whose small berries deeply mark the style of this cuvée. A long liquorice and fleshy finish with a strong accent of terroirs and flowers at the end of summer will be returned to a well-chosen place, fullness and eternity.

### ACCOLADES

92

Decanter, 2021

91-92

Jeb Dunnuck, 2022

