



LA FERME DU MONT Jugunda 2021



Country

France

Region

Southern Rhône - Rhône Valley

Appellation

Gigondas

Varietal Blend

80% Grenache, 20% Syrah

Winemaker

Stéphane Vedeau

Alcohol Content

14%

Residual Sugar

.7 g/L

Total Acidity

3.5 g/L

Total Sulphur

31 mg/L

pH

3.54

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 wine comes from the blend of two distinct terroirs: terraces of limestone stones on red clays located to the west of the appellation, where old Grenache over 60 years old are grown in goblets. And the second, Syrah in Cordon de Royat of the Dentelles de Montmirail. Grapes are hand-harvested, partially destemmed and vat-free of SO₂. Fairly long vatting lasting 5 to 7 weeks, carried out at 22- 28°C/ 71.6- 82.4°F with gentle extractions and regular work of the lees. After a very slow pneumatic pressing, drop wines and press wines are assembled according to the vintages with traditional ageing - mainly in concrete vats of very fine grain uncoated as well as some old barrels. The breeding in 228L Burgundy piece fits perfectly and leaves a very long tail without ever losing its freshness.

TASTING NOTES

Strong shades of dark carmine red, with complex nose of Mediterranean and sub-Mediterranean spices, candied red fruit and black soil with humus. Opulent, but also very fresh attack on the palate. Matrix of tight but very fine tannins from the middle attack to the finish in an elegant and persistent way.

