



## LA FERME DU MONT Vendage Blanc 2021



### Country

France

### Region

Southern Rhône - Rhône Valley

### Appellation

Châteauneuf-du-Pape

### Winemaker

Stéphane Vedeau

### Alcohol Content

14.5%

### Total Acidity

4.2 g/L

### Total Sulphur

55 mg/L

### Varietal Blend

60% Grenache Blanc,  
30% Roussanne,  
7% Bourboulenc, 3% 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 legendary Chateauneuf-du-Pape terroir made up of famous rolled pebbles allows La Ferme du Mont to express their passion for Grenache and Roussanne from different regions, and Bourboulenc with a touch of Clairette. Located on a small terrace on the north-eastern slope of the appellation, the soils consist of molasses (pebbles), clay, a little sand and crushed mineral stones. Manual harvest, severe and rigorous sorting follows. The grape varieties have different maturities, which is why La Ferme du Mont staggers the harvest. The Grenaches are harvested at the beginning of September, then 4 weeks later the Roussane follows. The berries undergo direct pressing and are fermented in a barrel made by the state with wood from the Tronçais forest. Fermentation and ageing in this piece of wood with very fine, slightly heated grains provides an enveloped chestnut all in softness and harmony.

### TASTING NOTES

Bright yellow in color with green reflections. An extremely complex nose made of quince, white truffle and small flowers.

### ACCOLADES

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Jeb Dunnuck, 2022

