



LA FERME DU MONT La Truffière 2021



Country

France

Region

Southern Rhône - Rhône Valley

Appellation

Côtes du Rhône

Winemaker

Stéphane Vedeau

Alcohol Content

13.5%

Total Sulphur

64 mg/L

Varietal Blend

Grenache Blanc, Roussanne,
Marsanne, Viognier, 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 harvest is done in two passes with the avowed aim of preserving mineral freshness while going for the maturity of the fruits. Vines are between 35 to 55-years-old, in Limestone scree on a very cool and shaded slope. Fermentation takes place naturally without intake and is kept reasonably cool to work the fruit component for as long as possible. These same fruits were harvested at different levels of maturity, some at the edge under maturity, some at the late harvest limit to work on a very broad spectrum of balance and aromatic nuance. The fine lees are preserved then reintroduced to bring a touch of volume and additional complexity. Aged for 6 months after fermentation at a controlled temperature of 14°C/57.2°F to give the wine its true dimension.

TASTING NOTES

Golden blonde in color, the nose offers a floral and mineral bouquet. The palate is surprised by the amplitude of the sensations between smoothness and elegant nervousness. Quince paste, yellow-fleshed fruit, spices, acacia honey, limestone minerality.

