

LA FERME DU MONT

GIGONDAS "CÔTES JUGANDA" 2012



HISTORY

A dedicated team driven by the love of Fine Wines. Our vines grow in a completely natural environment in harmony with Provencal vegetation. The vines are tended all year long with the sole aim of producing top quality fruits.

REGION

Gigondas, Rhône Valley, France

VARIETAL

80% Grenache, 20% Syrah

VINEYARDS

2 distinctive soil types : 1) broken limestone and a bed of red clay in the West, where the 60 year old bush vine Grenache and trellised Syrah grow. 2) Jurassic limestone, as high as 600m above sea level on the magnificent Dentelles de Montmirail, favor trellised Grenache.

WINEMAKER

Stéphane Vedeau

WINEMAKING

Vinified at the estate, our wine comes from grapes manually harvested, de-stemmed and put into tanks with no so2 Our fermentations on the skin (3 to 5 weeks) are made at a temperature of 22 / 23°C with soft extractions and a regular work of the lees. After a pneumatic pressure, blending of free run wine and press wine. Maturing 18 months, for a small part in oak barrel and the other part is traditionally matured in a tank.

VINTAGE

Vintage after vintage La Ferme du Mont renews the tradition of the lasting bond between extraordinary grapes and their unique soil to produce wines of excellence.

TASTING NOTES

Nose: Powerful nose of spices (pepper, laurel), ripe red fruits and unusual scents (incense, curry).

Palate: strong but also elegant and rich due to a balance alcohol / acidity very interesting showing the good combination of the 2 soils. Finale with aromas of fruits, spices and tobacco notes at the end.

TECHNICAL INFORMATION

pH: 3.45

Total Acidity: 3.7

Residual Sugar: <2 g/l

Alcohol: 14%