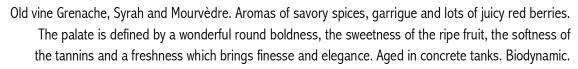
LA FERME DU MONT CÔTES DU RHÔNE 'PREMIER CÔTE'



From a vineyard located on the Courthezon stretch to the foot of the Dentelles de Montmirail, Rhone Valley, France. The soil is a large clay-limestone diluvium, large pebbles on different exposures (south, south-west, north-east). The average vine age is 50 years. The grapes are destemmed. Fermentation in very large open concrete vats to allow infrequent but in-depth work. Each grape variety is worked separately then assembled after the malolactic fermentations.

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. La Ferme du Mont is known for its Grenache-dominant wines from the Côtes du Rhône, Côtes du Rhône Villages, Gigondas, Vacqueyras and Châteauneuf-du- Pape AOCs.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

LA FERMI

LA FERME

DU MONT

Côtes du Rhône

" Première Côte "

PRODUIT DE FRANCE

LA FERME DU MONT CÔTES DU RHÔNE 'PREMIER CÔTE'

Grenache, Syrah & Mourvèdre. Aromas of savory spices, garrigue & juicy red berries; wonderful round boldness, sweet ripe fruit, soft tannins & freshness which brings finesse & elegance. Biodynamic.

Shelf Talker:

