

# LA FERME DU MONT CÔTES DU RHÔNE BLANC 'LA TRUFFIÈRE'



Roussanne, Marsanne, Viognier, Grenache Blanc and Clairette. Jade color, melted in a golden blonde. Floral and mineral aromas with citrus, apple and exotic fruit. The width and opulence of its scent prepares us for an amplitude of sensations between smoothness and elegant nervousness in the mouth. Flavors of quince paste, yellow-fleshed fruit, spices, acacia honey and limestone minerality. Bright, creamy, fresh and balanced. Lavish, silky texture. Lots of fat and length. Pair with battered fried fish, trout with almonds, fresh goat cheese, roasted chicken or with exotic dishes saturated with spices and sweetness. Biodynamic.

From the Côtes du Rhône Appellation in the Southern Rhône Valley, France. The soil is limestone scree on a very cool and shaded slope. Vines are 35-55 years-old. These fruits were harvested in two passes, 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, with the aim of preserving mineral freshness while going for the maturity of the fruits. Temperature controlled natural fermentation without intake. The fine lees are preserved then reintroduced to bring a touch of volume and additional complexity. Aged for 6 months at a controlled temperature to give the wine its true dimension.

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.

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## Tasting Note:

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Roussanne, Marsanne, Viognier, Grenache Blanc & Clairette. Floral & mineral aromas with citrus, apple & exotic fruit; flavors of quince paste, yellow-fleshed fruit, spices, acacia honey & limestone minerality; bright, creamy, fresh & balanced; lavish, silky texture; lots of fat & length. Biodynamic.

## Shelf Talker:

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