



VERTU VIN

Label: La Ferme du Mont

Appellation: AOC Côtes du Rhône Villages

Name: Le Ponnant

Vintage: 2006

Varietals: Grenache (60 %), Syrah (40 %)

Colour: Red

Volume by Alcohol: 14 % vol

Soil: The region is dominated by a rocky peak, and has a warm, dry climate, which is nonetheless modified by the influence of the powerful mistral wind. The combination of these factors permits an environmentally friendly approach to viticulture, with minimum intervention.

Vinification: After a light pressing, the grapes undergo a long fermentation of 5 -6 weeks, with soft extractions, at a maximum temperature of 25 C. In order to allow the full expression of a terroir both maritime and continental which is associated with the rounded stones found in this region, our Cotes du Rhone is matured in traditional concrete tubs, out of contact with the air, for at least 8 months. This purist approach allows the tertiary aromas unique to this region to develop fully.

Tasting notes: Deep red in colour, our Cotes du Rhone displays aromas of very ripe fruit, black cherries, flowers (violets) and liquorice. When aerated, notes of laurel and pepper complete the palette of aromas. The palate is defined by the sweetness of the fruit, and the softness of the tannins, with a freshness which brings finesse and elegance.

Food pairing: A good accompaniment to meat dishes with oriental spices or roasted, particularly shoulder of lamb.

Serving Temperature: To enjoy at its best, open the bottle half an hour before serving, or decant into a carafe. 16°C

Bottle Life: Can be kept for up to 4 years.

