



VERTU VIN

Label: La Ferme du Mont

Appellation: AOC Côtes du Rhône

Name: Le Ponnant

Vintage: 2008

Varietals: Grenache Blanc (50%), Viognier (40%), Clairette (10 %)

Colour: White

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 Mediterranean terroir which is associated with the rounded stones found in this region, our Cotes du Rhone is matured in traditional concrete vats, 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: Exquisitely made, crisp bright, succulently fruity wine with exotic aromas of tropical fruit and flowers.

Food pairing: A good accompaniment to white meat dishes with oriental spices, great with fishes in sauce.

Serving Temperature: To enjoy at its best, serve chilled.

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

