



VERTU VIN

Label: La Ferme du Mont

Appellation: AOC Gigondas

Name: Côtes Jugunda

Vintage: 2006

Varietals: Grenache (80 %) Syrah (20 %)

Colour: Red

Volume by Alcohol: 13.5 % vol.

Soil: These wines are from 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, favour trellised Grenache.

Vinification: Vinified at the estate, our wine comes from grapes manually harvested, de-stemmed and put into tanks with light sulphur doses. 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.

Tasting notes: Dark red colour with blue reflection. Powerful nose of spices (pepper, laurel), ripe red fruits and unusual scents (incense, curry). The mouth is 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.

Food pairing: The aromatic complexity of this wine permits to associate it with red meat dishes, classic or modern prepared game.

Serving Temperature: 15°C.

Bottle Life: Can be kept for up to 15 years.

