



VERTU VIN

Label: La Ferme du Mont

Appellation: AOC Côtes du Rhône

Name: Première Côte

Vintage: 2007

Varietals: Grenache (60 %), Syrah (30 %), Mourvèdre (10%)

Colour: Red

Volume by Alcohol: 14.5 % vol.

Soil & Climate: Première Côte is grown in the Village of Courthézon (one of the villages included in the appellation Chateauneuf du Pape). The soil is composed mainly by large pebbles. The region 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 vats, out of contact with the air, for at least 8 months. Each varietals is vinified and matured separately before being blended for the final wine.

Tasting notes: Bright red in colour, our Premiere Cote displays aromas of spices and wild herbs (garrigues) and red fruits. 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 pizzas and all Mediterranean dishes.

Serving Temperature: To enjoy at its best, open the bottle half an hour before serving. Serve at room temperature or even slightly chilled on a summer day.

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

Notes: Guide Hachette: Awarded 3 Stars

