



VERTU VIN

Label: La Ferme du Mont

Appellation: AOC Vacqueyras

Name: Le Rif

Vintage: 2006

Varietals: 50% Grenache, 30% Syrah, 20% Mourvèdre - 50yrs average

Colour: Red

Volume by Alcohol: 13 % vol.

Soil: Mix of stones and alluvial deposits with significant clay content. The vineyards lie at an altitude of 400m above sea level.

Vinification: Our Vacqueyras comes from manually harvested grapes. The grapes are then de-stemmed and put into tanks without yeast so the fermentations start slowly after 48hours at a temperature of 22 / 23°C. A small part of the wine Matures in oak barrel and the other part is traditionally matured in a vat.

Tasting notes: Dense ruby purple colour with medium body. Solid and velvety tannins. Good concentration of black currant fruit. Sweet kirsch and liquorice notes. Good freshness on the final brought by the minerality of the wine.

Food pairing: This wine is a fantastic accompaniment to a lamb rack or any roast dinners. Perfect with cheese.

Serving Temperature: 15°C.

Bottle Life: Can be kept for up to 15 years

