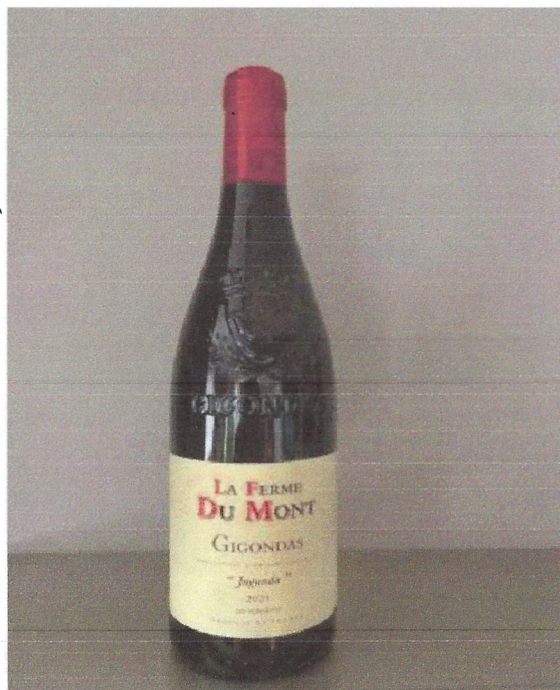


La Ferme du Mont « Jugunda » Gigondas AOP



At the heart of France's Southern Rhône Valley, across storied appellations such as Chateauneuf-du-Pape, Gigondas, Vacqueyras, and Côtes du Rhône, lies the 50-hectare estate of La Ferme Du Mont - a jewel of biodynamic viticulture and authentic winemaking. The estate is led by Stéphane Vedeau, a third-generation winemaker and former professional soccer player whose leap into viticulture in 2000 has earned him critical acclaim and a loyal global following.

Stéphane Vedeau farms organically, allowing the vines to thrive in soils rich with limestone, sand and clay. He guides his wines with a minimalist touch - native yeasts, gentle extraction and patient aging. From the wild herbs that scent the vineyards to the stones that shape the vines, every bottle from La Ferme du Mont captures the essence of its origin.

Stéphane Vedeau's signature wines are not just Rhône wines - they are Rhône stories, told with honesty and style.

About this wine

Appellation/Region: Gigondas AOP, Southern Rhône Valley, France.

Grape variety: 80 % Grenache, 20% Syrah.

Alcohol content: 14.5 %

Location/Climate/Soil: Old vines (averaging 60+ years) located in the heart of the Gigondas appellation, nestled at the foot of the *Dentelles de Montmirail*, planted on a mosaic of soils combining red clay, limestone, and alluvial soils from ancient riverbeds. The high elevation and excellent drainage promote freshness and complexity.

Farming practices: Sustainable/biodynamic inspired viticulture.

Vinification: Hand-harvested grapes. Traditional vinification with indigenous yeasts with natural fermentation in temperature-controlled concrete vats. Gentle extraction through punch-downs and pump-overs. In a combination of large and medium-large neutral oak casks.

Tasting notes: Deep ruby appearance. The nose reveals expressive aromas of black cherry, wild herbs, licorice, and crushed violets. On the palate, it is powerful yet refined, with layers of ripe red and black fruits, savory spice, and mineral tension. The tannins are ripe and silky, leading to a long, elegant finish marked by freshness and depth.

Food pairings: Perfect with roasted lamb, duck breast with black olives, beef stews with Mediterranean herbs, and aged cheese such as Comté or Tomme de Savoie. Can be enjoyed now or cellared 10-15 years for further development.

Scores/Awards:

91 points- Vinous (2021 vintage)

90 points – Wine Spectator (2021 vintage)

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