



La Vieille Ferme



La Vieille Ferme Luberon Rosé - 2018

Fresh and fruity.... La Vieille Ferme Luberon rosé has all the characteristics of an attractive rosé.

DESCRIPTION

If you like easy drinking rosé wines, this one is perfectly suiting aperitifs and simple cookery.

SITUATION

Located largely in the regional park of the Luberon, on equal distance from Avignon, Aix-en-Provence and Manosque.

The average altitude of the vineyard is at 300 meters. Late maturity zone.

TERROIR

Ancient alluvial deposits with flat and round pebbles, limestone marl, some areas called Collets du Luberon, meaning rocky zones close to clay, results of alpine diluvium flows.

PROCESS

Wine elaborated by Saignée method. Vinification in stainless steel tanks until January, the wine is then bottled after fining.

VARIETALS

Cinsault, Grenache, Syrah

TASTING NOTES

Pretty pale pink color with pastel undertones. The nose is seductive with subtle hints of red fruit (currants, strawberries, raspberries) and delicate flowers (rose, hawthorn). Well balanced in the mouth, between freshness and roundness, it offers a refreshing lemony finish.

SERVING TIPS

10-12°C on hors-d'oeuvres, cold buffets, tomato salads, grilled meat, ... and other summer lunches.

