





Since 1970, La Vieille Ferme has produced, vintage after vintage, authentic, sincere and tasty wines. On some of the world's best restaurant wine lists as well as those of the best bistros, La Vieille Ferme is unanimously recognized.

PRESENTATION

The best terroirs of the Côtes du Rhône were identified historically and only 20% can be labelled "Villages". Normally found on geological faults, they also benefit from a geological complexity that produces grapes of superior quality.

THE VINTAGE

The years in 9 regularly mark the memory of winegrowers and this vintage was no exception. After an early bud burst in early April, flowering was gradual and took place in good conditions in all the vineyards. Then a hot summer began in late June, which the vines bravely resisted. Finally, the harvest went as usual, without any particular precocity. The wines are promising; a vintage in 9 is born, once again, under a lucky star.

TERROIR

Clay and limestone soils and gravelly soils.

AGEING

The harvest date is determined by checking the ripeness of the grapes with analysis and tasting the berries. As soon as they arrive at the winery, the grapes are sorted and destemmed. The fermentation takes place in temperature controlled stainless steel tanks between 150hl and 190hl. The extraction is done by pumping over and the frequency is determined by tasting. After racking and malolactic fermentation, the wines are transferred partly to oak barrels, partly to oak Foudres and finally the rest goes into stainless steel vats where they will be aged for a year.

VARIETALS

Grenache, Mourvèdre, Syrah

SERVING Serve at 18°C.

TASTING

Pretty deep red colour. The fresh nose is on ripe red fruit with hints of cherries. Well balanced with soft tannins, it is a full and fresh wine with a nice length.



CQWYCE

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.