



La Vieille Ferme



La Vieille Ferme Blanc - 2017

Renowned for its exceptional value for money (included recently in the famous Wall Street Journal), La Vieille Ferme Blanc is fruity, crisp and soft with great body. A wonderful “enjoyment” wine!

PRESENTATION

If you enjoy quaffable wines, this one is ideal as an aperitif or paired with a simple meal

THE VINTAGE

This 2017 vintage will be remembered as the year of all records: the driest year in 30 years, non-interventionist vineyard work, optimal harvest conditions, a very small yield due to climatic hazards, and wines with very rich potential. Back on this very technical vintage with great potential.

AGEING

The white grapes are harvested at optimal maturity. The harvest date is defined through analysis and tasting of the berries. Upon arrival at the winery, the grapes are pressed using a pneumatic press. After settling, the must ferments in temperature controlled tanks. At the end of the alcoholic fermentation, the wine is kept in stainless steel tanks until bottling.

VARIETALS

Bourboulenc, Grenache blanc, Ugni blanc, Vermentino

SERVING

8°C with a starter or a cold buffet.

TASTING

Beautiful yellow dress with green highlights. The nose is intense, the mouth is full of freshness and tense, it presents a nice balance in the mouth, between acidity and volume. It continues on a long finish with lemon-citrus notes.

REVIEWS AND AWARDS

"My favorite of the three La Vieille Ferme box wines I sampled, the white wine has a pale gold color, a tropical fruit nose, notes of underripe banana and hints of pineapple, and a chalky kind of mineral character, with good acid on a mouth-coating finish."

Jonathan Cristaldi, Food & Wine, 23/07/2018

88/100

Wine Spectator

"Fresh, with bright plantain, star fruit and melon flavors streaming through, followed by a honeysuckle echo. Bourboulenc, Grenache Blanc, Ugni Blanc and Rolle. Drink now."

Wine Spectator, 00/00/2018

