



La Vieille Ferme



La Vieille Ferme Blanc - 2018

DESCRIPTION

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

PROCESS

The grapes are lightly crushed, then pressed in a pneumatic press, prior to clarification of the must and cool fermentation.

The wine remains in stainless steel tanks until the month of January, when the wine is bottled after fining.

VARIETALS

Bourboulenc, Grenache Blanc, Ugni Blanc, Vermentino

TASTING NOTES

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.

SERVING TIPS

8°C with a starter or a cold buffet.

