



La Vieille Ferme



La Vieille Ferme Luberon Blanc - 2018

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

DESCRIPTION

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

SITUATION

Mainly within the Parc Regional du Luberon, which is equidistant from Avignon, Aix-en-Provence and Manosque.

The average altitude of the vineyards is 300 metres/1000 feet above sea-level, and the grapes are harvested relatively late.

TERROIR

Old alluvial deposits of round and flat stones, calcareous marl and patches of clay created by alluvial alpine flows.

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, Roussanne, 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.

