



LA FERME JULIEN



La Ferme Julien Blanc 2018

PRESENTATION

If you enjoy quaffable wines, this one is ideal for an aperitif or paired with simple cuisine.

THE VINTAGE

The 2018 vintage is characterised by exceptional weather conditions. Flowering took place in the best possible conditions, with a historically abundant grape output. A few rainy episodes at the end of the spring complicated things a little with an attack of mildew, but the good weather then settled down until harvest, which took place under idyllic conditions. The wines are beautiful.

AGEING

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

This takes place in vats for 90% of the blend, with 10% fermented in new oak barrels with lees-stirring.

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

VARIETALS

Bourboulenc, Grenache blanc, Roussanne, Ugni blanc, Vermentino

SERVING

8°C with a starter or a cold buffet.

