

LA VIEILLE FERME

Sparkling



La Vieille Ferme Réserve Brut Sparkling

DESCRIPTION

La Vieille Ferme Réserve Brut Sparkling is designed to share your celebration in elegance and simplicity. Whether served as an aperitif with friends or at a lavish banquet, this wine will help you enjoy the memorable moment and bringing conviviality.

TERROIR

Made from Chardonnay vines, planted on limestone soils which provides the minerality and freshness that define the reputation of Classic French wines.

PROCESS

Once blended, the wines are rested on their lees with regular bâtonnage (stirring). This process creates an autolysis that is crucial to the sensorial development, bringing roundness and subtle aromas of hazelnut. The elaboration finishes with the "prise de mousse" and of course, bottling. La Vieille Ferme Réserve Brut Sparkling uniquely combines the tension of the limestone terroir, the freshness of Chardonnay and the roundness of ageing on the lees.

VARIETALS

Chardonnay : 90%, Ugni blanc : 10%

TASTING NOTES

A brilliant beaming lemon-yellow core with green-gold hints and fine exquisite bubbles. A delicate floral nose leads to a delightful gentle palate of white stone fruit (peach) and a hint of brioche. The harmonious combination of freshness and balance produces generous gratification on all occasions.

SERVING TIPS

Between 5°C and 7° C with fresh sweet or savoury appetizers. Versatile, it can be paired with white meat dishes, salads, just as well as cream desserts, La Vieille Ferme Réserve Brut Sparkling is to be served during any and all celebrations.

REVIEWS AND AWARDS

Wine Spectator

87/100

"A crisp sparkler, with pear skin, white peach and pippin apple notes, backed by a zing of Meyer lemon on the finish. Chardonnay. Drink now."
Wine Spectator, 01/10/2018

