



La Vieille Ferme



La Vieille Ferme Luberon Rosé - 2016

Fresh and fruity.... La Vieille Ferme Luberon rosé has all the characteristics of an attractive rosé.

PRESENTATION

If you like easy drinking rosé wines, this one is perfectly suiting aperitifs and simple cookery.

THE VINTAGE

The 2016 vintage in the Southern Rhone valley is exceptional, both in terms of quality and quantity, thanks to idyllic weather conditions that protected the region from climatic accidents throughout the whole year.

LOCATION

Located largely in the regional park of the Luberon, on equal distance from Avignon, Aix-en-Provence and Manosque.

The average altitude of the vineyard is at 300 meters. Late maturity zone.

TERROIR

Ancient alluvial deposits with flat and round pebbles, limestone marl, some areas called Collets du Luberon, meaning rocky zones close to clay, results of alpine diluvium flows.

AGEING

Wine elaborated by Saignée method. Vinification in stainless steel tanks until January, the wine is then bottled after fining.

VARIETALS

Cinsault, Grenache, Syrah

SERVING

10-12°C on hors-d'oeuvres, cold buffets, tomato salads, grilled meat, ... and other summer lunches.

TASTING

Pretty pale-pink colour, with soft undertones. Fresh and very aromatic nose, this wine has a delicate bouquet with notes of red fruit, flowers and citrus fruit. Nice balance between sweetness and acidity in the mouth. There are notes of fresh fruit, and great length. This 2016 wine is fresh and balanced, a beautiful expression of this beautiful vintage with lots of fruit!

