



La Vieille Ferme



La Vieille Ferme Ventoux Rouge - 2017

Since 1970, La Vieille Ferme has been producing authentic, honest and tasty wines vintage after vintage. In some of the world's best restaurants and bars, La Vieille Ferme has been acknowledged as one of the best value for money wines in the world.

THE VINTAGE

This 2017 vintage will be remembered as the year of all records: the driest year in 30 years, non-interventionist vineyard work, optimal harvest conditions, a very small yield due to climatic hazards, and wines with very rich potential.

DESCRIPTION

The Perrin Family, also owners of the famous Château de Beaucastel, search for the most suitable terroirs to produce a fresh and fruity wine. Unpretentious, this is the archetypal pleasure wine. Authentic, genuine and tasty.

SITUATION

The vineyards are located on the slopes of Mont Ventoux. The altitude offers freshness, which provides a good acidity level to the grapes. The wine is, therefore, fresh, fruity and well balanced.

TERROIR

This varies according to altitude but consists for the most part of deposits left around the base of the chalky Mont Ventoux by the seas of the Tertiary period. Red Mediterranean soils blend with chalk debris and round stones.

PROCESS

This is adapted to suit each wine, grape variety and producer. Nearly all the grapes are lightly crushed and fermented in cement vats of 150 and 300 hectolitres. The fermentation is classic and extended.

VARIETALS

Carignan, Cinsault, Grenache, Syrah

TASTING NOTES

Pretty deep red dress, with purple undertones. Authentic, sincere and easy-going, this 2017 vintage is a true wine of pleasure. Opulent on the nose, it develops notes of red and black fruit (blackberry, blackcurrant) and spices. On the palate, it is fruity and velvety. Balanced, crunchy, with silky tannins, and finishes with a beautiful aromatic persistence.

SERVING TIPS

17°C with a spontaneous meal and for enjoyment.

