



# La Vieille Ferme

## La Vieille Ferme Ventoux Rouge - 2024

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.



### PRESENTATION

The Perrin Family search for the most suitable terroirs to produce a fresh and fruity wine. Unpretentious, this is the archetypal pleasure wine. Authentic, genuine and tasty.

### THE VINTAGE

Despite climatic challenges throughout the year requiring constant vigilance and considerable work in the vineyard, the 2024 vintage looks very promising. The harvest began on August 2nd, and the last grapes were picked on October 3rd. Each vineyard was harvested at perfect maturity, with grapes that were both balanced and expressive. The work in the vineyards was demanding, but the efforts made should result in wines of high quality. The first tastings reveal wines with a very good balance, combining fruitiness, tension and finesse. With optimal phenolic maturity, supported by good acidity, they also reveal great freshness and a beautiful structure. Promising qualities for this 2024 vintage which should stand out for its aromatic richness and its aging capacity.

### LOCATION

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.

### AGEING

Each grape variety is harvested and vinified separately in order to respect the maturity of each varietal. The harvest date is determined by analysis and tasting the berries. Upon arrival in the cellar, the grapes are destemmed and crushed. The extraction is done during fermentation in cement tanks with pumping over.

### VARIETALS

Carignan, Cinsault, Grenache, Syrah

Contains sulphites.

### SERVING

17°C with a spontaneous meal and for enjoyment.

### TASTING

Elegant purple colour, bright and clear. Intense and persistent, the nose reveals a very expressive aromatic bouquet dominated by notes of morello cherries, spices, and peppermint, subtly highlighted by a touch of violet that adds elegance and complexity. After a very fresh attack, carried by delicious aromas of black cherries, the palate reveals a harmonious structure and soft tannins, offering a beautiful balance between freshness and fullness. The long and flavourful finish is punctuated by delicate notes of dark chocolate. A delicious wine, very drinkable.

### FOOD PAIRINGS

Red fruit Pavlova or a chocolate fondant will highlight the deliciousness and structure of the wine.

