



# La Vieille Ferme



## *La Vieille Ferme Luberon Rosé - 2014*

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 2014 vintage reflects a surprising year for the region. It is characterized by a mild, wet winter, hot, dry spring followed by a temperate and humid summer. This can only be classified as an atypical year, a year for the winemaker. Work and supervision in the vineyards was mandatory until through to harvest. The slow ripening of the grapes and long maceration of the skins during vinification have resulted in aromatic wines, only to be described as fresh and fine. The white wines are pretty, fruity and expressive with great minerality.

### *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*

Colour: Pale pink with pastel shots. Nose: Perfume of rose petals and citrus fruit. Flavour: Grapefruit aromas and fresh fruit give an intense and balanced wine.

### *REVIEWS AND AWARDS*

"La marque devient un indispensable du quotidien. Dans la gamme du Luberon imaginée par la Famille Perrin (Château de Beaucastel à Châteauneuf-du-Pape), ce 2014 joue son rôle de vin plaisir avec un parfum de biscuit, de saveurs de fruits rouges frais. La bouche toute douce fait sourire autant qu'elle désaltère."

Karine Valentin, Cuisine et Vins de France Juin/Août 2015, 26/05/2015

