LA FERME JULIEN

La Ferme Julien Luberon Blanc - 2015

PRESENTATION
If you enjoy quaffable wines, this one is ideal for an aperitif or paired with simple cuisine.

THE VINTAGE
2015 was a magnificent year in the south as well, characterized by excellent sanitary conditions thanks to the mild, wet winter, followed by a relatively hot, dry spring. The vines coped well with the extreme heat and lack of rain in the summer thanks to good hydric reserves. Following satisfactory flowering, rapid and regular ripening was assisted by rain that fell in August, producing berries rich in phenolic compounds and anthocyanins. As in the north, harvesting took place under excellent conditions.

LOCATION
Mainly within the Parc Regional du Luberon, which is equidistant from Avignon, Aix-en-Provence and Manosque.
The average altitude of the vineyards is 300 metres/1000 feet above sea-level, and the grapes are harvested relatively late.

Old alluviums mixed with flat and rounded stones, and bits of chalk marl and clay.

AGEING
The grapes are lightly crushed, then pressed in a pneumatic press, prior to clarification of the must and cool fermentation.
This takes place in vats for 90% of the blend, with 10% fermented in new oak barrels with lees-stirring.

VARIETALS
Bourboulenc, Grenache blanc, Roussanne, Ugni blanc, Vermentino

SERVING
8°C

TASTING
Beautifully pale in color, with glimmering highlights. The delicate nose of white flowers, peach and citrus is outstandingly fresh. With a rich, well-balanced attack the palate offers superb tension, elegant floral and citrus aromas, great aromatic persistence and a delicious touch of crispness.

FAMILLE PERRIN

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