



La Vieille Ferme

La Vieille Ferme Ventoux Rouge - 2023

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, 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.

THE VINTAGE

The 2023 vintage is characterised by a beautiful climatic balance, which is reflected in the cellar. The mild winter was followed by a dry spring then a hot summer, particularly in August and September. Despite a slight lack of rain, these conditions allowed ideal ripening and the harvest began on August 22nd in perfect conditions. Under a warm and radiant sun, the harvest went perfectly, even if it was necessary to work quickly to prevent the juices from oxidizing in the heat, particularly the rosés. The harvest ended on October 4, with the last devatting on October 23. The first tastings reveal very balanced wines: they are rich, powerful and have good concentration, while having retained a beautiful freshness. A vintage that shows great potential.

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

SERVING

17°C with a spontaneous meal and for enjoyment.

TASTING

Elegant intense ruby-red colour, Shiny and clear. Very fresh, the nose reveals a particularly delicious aromatic bouquet dominated by notes of red fruit such as cherries and blackberries, subtly highlighted by nuances of thyme and a slight touch of mint, which brings complexity. After a very fresh attack, the palate reveals tasty aromas of black fruit, a silky texture, and a nice balance between freshness and deliciousness. A gourmet wine, of great drinkability.



FOOD PAIRINGS

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

