



LA FERME JULIEN

La Ferme Julien Rosé 2023

La Ferme Julien Rosé has everything you would expect from a good rosé wine. Fruit, freshness and a beautiful colour. Ideal as an aperitif or with a meal amongst friends...



PRESENTATION

If you like easy drinking rosé wines, this one is perfectly suiting aperitifs and simple cookery.

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.

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

Elegant powder-pink colour with shiny reflections. Very fresh and particularly fruity and delicious, the nose offers a seductive aromatic bouquet with notes of juicy peaches, lychees and crushed strawberries. Well balanced and very lively, the palate extends these gourmet notes with beautiful aromas of red fruit, highlighted by a slight bitterness on the finish which brings a lot of sapidity to this wine.

