



# La Vieille Ferme

## *La Vieille Ferme Ventoux Rosé - 2023*

Fresh, fruity and colored... The La Vieille Ferme rosé presents all of the elements of an attractive rosé.



### *PRESENTATION*

La Vieille Ferme 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

### *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 devalting 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*

Situated on the slopes of Mont Ventoux, the vineyard benefits from a cooler climate than down in the plain. The grapes mature slowly and maintain a good acidity. The wine is rich, fresh, balanced.

### *TERROIR*

Sediment left by the seas of the Tertiary period at the base of the chalky Mont Ventoux. Red Mediterranean soils originating from cretaceous hard chalk, calcareous debris and round stones from old alluvium.

### *AGEING*

The harvest takes place between the last days of August and mid-September, when the grapes have reached optimal maturity. This is defined by analysis and berry tastings. Harvest takes place early in the morning to preserve the freshness of the fruit and avoid oxidation of the aromas. As soon as the grapes arrive at the winery, they are pneumatically pressed which allows to extract the musts. Fermentation starts after settling and lasts about 15 days in temperature-controlled stainless steel tanks. After fermentation, the wines are kept in stainless steel vats and slightly fined before bottling.

### *VARIETALS*

Cinsault, Grenache, Syrah

### *SERVING*

10-12 °C in tulip shaped glasses.

### *TASTING*

Pretty soft-pink colour revealing a nose with aromas of redcurrants in jelly and cherry sorbet. Smooth fruity notes on the palate, this soft wine full of freshness shows a very nice balance.

