



LA FERME JULIEN

La Ferme Julien Vin de France Rouge - 2024



PRESENTATION

The big "pleasure wine", this is how we can call La Ferme Julien. A simple wine, but excellent each year vintage after vintage. One of the best value wines in the world.

THE VINTAGE

Despite climatic challenges throughout the year requiring constant vigilance and considerable work in the vineyard, the 2024 vintage looks very promising. The harvest began on August 2nd, and the last grapes were picked on October 3rd. Each vineyard was harvested at perfect maturity, with grapes that were both balanced and expressive. The work in the vineyards was demanding, but the efforts made should result in wines of high quality. The first tastings reveal wines with a very good balance, combining fruitiness, tension and finesse. With optimal phenolic maturity, supported by good acidity, they also reveal great freshness and a beautiful structure. Promising qualities for this 2024 vintage which should stand out for its aromatic richness and its aging capacity.

AGEING

This is adapted to suit each wine, grape variety and producer. Nearly all the grapes are lightly crushed and fermented in cement vats of 150 and 300 hectolitres. The fermentation is classic and extended.

VARIETALS

Carignan, Cinsault, Grenache, Syrah

SERVING

17°C/62°F to accompany a wide range of dishes, or to be drunk on its own.

TASTING

Elegant deep purple color with shiny reflections, promising fine concentration. The nose is frank and intense, revealing a generous bouquet of red fruits, led by notes of blackcurrant syrup, crushed strawberry and wild red berries. As it opens up, the wine becomes even more indulgent, unveiling pure, expressive fruit. On the palate, freshness and generosity strike a perfect balance: supple and silky, with juicy notes of blackcurrant, blackberry and raspberry, carried by a velvety texture and finely integrated tannins. A charming and approachable expression of Syrah.

