



La Vieille Ferme

La Vieille Ferme White 2021

If you enjoy quaffable wines, this one is ideal as an aperitif or paired with a simple meal.

THE VINTAGE

2021 is a vintage marked by freshness, which is similar to the vintages we had in the eighties and nineties. It is also what we call a "winegrower vintage", human intervention and the care given to the vines were decisive for the quality of the vintage. Marked by climatic vagaries, with an episode of frost in April and interrupted harvest because of rain, this year has indeed required constant investment from our teams in the vineyard. Their attention and their commitment have borne their fruit: this vintage is very promising with lots of freshness and great balance.

AGEING

The white grapes are harvested at optimal maturity. The harvest date is defined through analysis and tasting of the berries. Upon arrival at the winery, the grapes are pressed using a pneumatic press. After settling, the must ferments in temperature controlled tanks. At the end of the alcoholic fermentation, the wine is kept in stainless steel tanks until bottling.

VARIETALS

Bourboulenc, Grenache blanc, Ugni blanc, Vermentino

SERVING

8°C with a starter or a cold buffet.

TASTING

Beautiful limpid colour with yellow and green undertones. The nose reveals a seductive fruity bouquet with notes of lemon, citrus and white flowers. Fresh on the palate, with great tension, this is a fine, elegant and well-balanced wine, offering nice acidity and a touch of bitterness on gourmet aromas of peach syrup. It will be ideal as an aperitif or to accompany a starter.

