



La Vieille Ferme

La Vieille Ferme Blanc - 2025

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



THE VINTAGE

The 2025 vintage is shaping up to be a very good year. The hot, sunny summer encouraged excellent concentration in the grapes, while the cool nights preserved aromatic freshness and good acidity levels, essential for balanced wines. Despite the heat and some rain at the end of the harvest, the grapes remained remarkably healthy, with particularly concentrated fruit and controlled yields.

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

Contains sulphites.

SERVING

8°C with a starter or a cold buffet.

TASTING

An elegant golden-yellow colour with silvery highlights. Fresh and delicate, the nose is very expressive with aromas of white peaches, underscored by jasmine and mimosa blossom. Luxurious, generous, and juicy, the palate offers delightful notes of nectarines and a lovely freshness. It lingers on a long, particularly flavorful finish punctuated by saline and yuzu notes that bring vivacity and depth to this wine.

REVIEWS AND AWARDS

"Even before they made boxed wine, they made my favorite cheap and cheerful, excellent porch pounder wines in glass bottles. With more than a century of experience, the Famille Perrin has certainly perfected their process, whether it be their white, rosé, or red. The blends allow them to keep the wine consistent and value-driven."

Simply Recipes, 31/12/2025

