



La Vieille Ferme



La Vieille Ferme Ventoux Rouge 2013

Since 1970, La Vieille Ferme has been producing authentic, honest and tasty wines vintage after vintage. In some of the world's best restaurants and bars, La Vieille Ferme has been acknowledged as one of the best value for money wines in the world.

PRESENTATION

The Perrin family, also owners of the famous Château de Beaucastel, search for the most suitable terroirs to produce a fresh and fruity wine. Unpretentious, this is the archetypal pleasure wine – authentic, genuine and tasty.

THE VINTAGE

The 2013 vintage will be recalled for the continuous work in the vineyard to give the best attention to the grapes during the growing phase.

Even if each vine only gave very few bunches this year, the quality is definitely there.

The 2013 vintage is therefore faithful to the typical character of La Vieille Ferme, an authentic, tasty, truthful wine.

LOCATION

The vineyards are located on the slopes of Mont Ventoux. The altitude offers freshness, which provides a good acidity level to the grapes. The wine is therefore fresh, fruity and well balanced.

TERROIR

This varies according to altitude but consists for the most part of deposits left around the base of the chalky Mont Ventoux by the seas of the Tertiary period. Red Mediterranean soils blend with chalk debris and round stones.

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. The wine is kept in both vats and large oak barrels for ten months, then bottled in July.

VARIETALS

Carignan, Cinsault, Grenache, Syrah

SERVING

17 °C with a spontaneous meal and for enjoyment.

TASTING

Colour: deep cherry red.

Nose: ripe fruit, rich and spicy.

Palate: red fruit (blackcurrant and blackberry), spice with a fresh finish.



REVIEWS AND AWARDS

"This delicious Rhône is full of flavor and delightfully well balanced. Its smooth, earthy notes mixed in with the deep fruit flavors make this an excellent choice for a cool evening in.

I am quite a fan of French wines, particularly those from Bordeaux and Rhone. The smooth, earthy taste they have makes them excellent for enjoying with a hearty fall dish. But it also let's them stand on their own, so you can relax and enjoy some wine without having to cook! What's nice about this bottle is that it has all those fine characteristics at a very reasonable price (\$8 to \$10)."

Love Bird Love nest, 05/11/2014

"I like the dark, ruby red color, and the aroma is deep, and equally dark with some light spice on the nose. Mmm, the spice continues at first taste, it's only subtle, with a slightly lingering finish. Actually, for such a deep color and powerful aroma, it's surprisingly light bodied. There's a subtle tartness that lingers on the tongue, and it eventually leaves you wanting a little more. This is definitely a wine I would enjoy with food – pepper jack cheese and water crackers, a beef and arugula salad, and this would complement any red meat from the grill nicely. It's a youngish wine that's easy to drink."

Bottles and Corks, 22/08/2014

