



LA FERME JULIEN



La Ferme Julien Ventoux Rouge 2012

THE VINTAGE

2012 is a vintage of contrasts with a very mild start of the year and a freezing month of February.

A fresh and humid spring, followed by a windy and dry month of July and a very hot month of August.

The harvesting conditions were ideal. All these conditions make a great vintage.

LOCATION

The southern slopes of Mont Ventoux (1912 metres/ 5736 feet), 25 km/40 miles east of Orange. The vineyards lie in the towns of Mazan, Moimoiron, Villes sur Auzon, Puymeras and Saint-Didier, where the average height above sea level is 300 metres/1000 feet.

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.

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

Appearance : deep cherry red.

Nose : ripe fruit, rich and spicy.

Palate : good solid red wine with pleasant tannins.

