



La Vieille Ferme



La Vieille Ferme Luberon Blanc 2013

Renowned for its exceptional value for money (included recently in the famous Wall Street Journal), La Vieille Ferme Blanc is the archetype of Rhône whites. Fruity, crisp and soft with great body. A wonderful “enjoyment” wine!

PRESENTATION

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

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

Mainly within the Parc Regional du Luberon, which is equidistant from Avignon, Aix-en-Provence and Manosque.

The average altitude of the vineyards is 300 metres/1000 feet above sea-level, and the grapes are harvested relatively late.

TERROIR

Old alluvial deposits of round and flat stones, calcareous marl and patches of clay created by alluvial alpine flows.

AGEING

The grapes are lightly crushed, then pressed in a pneumatic press, prior to clarification of the must and cool fermentation.

This takes place in vats for 90% of the blend, with 10% fermented in new oak barrels with lees-stirring.

VARIETALS

Bourboulenc, Grenache blanc, Ugni blanc, Vermentino, Roussanne

SERVING

8°C with a starter or a cold buffet

TASTING

Colour: bright yellow with tints of green.

Nose: green fruit, wheat, hazelnuts.

Mouth: soft, delicate, aromatic



REVIEWS AND AWARDS

"Grab and Go. For those evenings that call for a quick decision, when work has drown on and there's no mood (nor time) for dilly-dallying, it's easy to count on La Vieille Ferme. It comes in all stripes - well, at least the white-pink-red colours of wine - and the latest vintage of Blanc is particularly boisterous. A blend of four grapes common to the southern Rhône (Bourboulenc, Grenache Blanc, Ugni Blanc and Vermentino), it's both robust and vibrant, with nutty notes, stone fruit, and green citrus leading to a lingering fruit finish. Great intensity overall belies the light price point, making this a truth midweek sipper."

Had a Glass 2015, 06/01/2015

"My favourite example is Vieille Ferme. Made by Perrin, this white is both cheap and very, very tasty. Best of all the SLGA stocks it. Hell, even some licensees in rural areas stock it. The grapes are bourboulenc, ugni blanc, grenache blanc, and vermentino if you care.

It has a great crisp fruity palate with a bouquet of grass, citrus and nuts. Lord knows how many bottles I've pressed on unsuspecting shoppers at the SLGA. Nobody knows what you're asking for when you ask for Vieille Ferme (pronounced "Vee-ay Firm") but they all know what you mean when you ask for "the chicken wine."

The Star Phoenix, 11/03/2015

