



La Vieille Ferme



La Vieille Ferme Blanc 2013

Renowned for its exceptional value for money (included recently in the famous Wall Street Journal), La Vieille Ferme Blanc is 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.

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.

The wine remains in stainless steel tanks until the month of January, when the wine is bottled after fining.

VARIETALS

Bourboulenc, Grenache blanc, Ugni blanc, Vermentino

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

