



LA FERME JULIEN



La Ferme Julien Blanc 2014

PRESENTATION

If you enjoy quaffable wines, this one is ideal for an aperitif or paired with simple cuisine.

THE VINTAGE

The 2014 vintage reflects a surprising year for the region. It is characterized by a mild, wet winter, hot, dry spring followed by a temperate and humid summer. This can only be classified as an atypical year, a year for the winemaker. Work and supervision in the vineyards was mandatory until through to harvest. The slow ripening of the grapes and long maceration of the skins during vinification have resulted in aromatic wines, only to be described as fresh and fine. The white wines are pretty, fruity and expressive with great minerality.

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.

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

VARIETALS

Bourboulenc, Grenache blanc, Roussanne, Ugni blanc, Vermentino

SERVING

8°C

TASTING

Colour: bright yellow with tints of green

Nose: green fruit, wheat, hazelnuts

Mouth: soft, delicate, aromatic

