



La Vieille Ferme



La Vieille Ferme Rosé - 2014

Fresh and fruity.... La Vieille Ferme rosé has all the characteristics of an attractive rosé.

PRESENTATION

If you like easy drinking rosé wines, this one is perfectly suiting aperitifs and simple cookery.

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

Wine elaborated by Saignée method. Vinification in stainless steel tanks until January, the wine is then bottled after fining.

VARIETALS

Cinsault, Grenache, Syrah

SERVING

10-12°C on hors-d'oeuvres, cold buffets, tomato salads, grilled meat, and other summer lunches.

TASTING

Colour: Pale pink with pastel shots. Nose: Perfume of rose petals and citrus fruit. Flavour: Grapefruit aromas and fresh fruit give an intense and balanced wine.

REVIEWS AND AWARDS



87/100

"Light, vivid pink. Strawberry, mint and a suggestion of white pepper on the nose and palate. Light-bodied and dry, with a hint of bitterness emerging on the back half. Shows good energy and bite on the dry-edged finish. Most pink wines at this price point are quite a bit more jammy than this one."

Josh Reynolds, Vinous, 01/04/2015



85/100

"The wine's strawberry-cranberry flavors will come into balance with a chill and some spicy 'nduja sausage."

Wine & Spirits, 01/06/2016

