



La Vieille Ferme



La Vieille Ferme Blanc - 2016

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 2016 vintage is exceptional, both in terms of quality and quantity, thanks to idyllic weather conditions that protected the vineyards from climatic accidents throughout the whole year.

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

Beautiful pale-yellow colour, shiny green undertones. The bouquet is delicate white-flesh fruit, citrus fruit and spring flowers, fresh with an attractive aromatic intensity. The mouth is full of freshness, rich with mineral acidity, the final is aromatic and mouth-watering. This 2016 wine is expressive and has a lot of balance.

REVIEWS AND AWARDS

"This fragrant white is becoming a regular on my top wine lists. Made from grapes grown in the Luberon, where Provence meets the Rhône, it smells like a warm breeze and almond blossom. Not thin or acidic."

Victoria Moore, The Telegraph, 28/06/2017

