



# 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

