



# La Vieille Ferme

## La Vieille Ferme Luberon Rosé - 2023

Fresh and fruity.... La Vieille Ferme Luberon 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 2023 vintage is characterised by a beautiful climatic balance, which is reflected in the cellar. The mild winter was followed by a dry spring then a hot summer, particularly in August and September. Despite a slight lack of rain, these conditions allowed ideal ripening and the harvest began on August 22nd in perfect conditions. Under a warm and radiant sun, the harvest went perfectly, even if it was necessary to work quickly to prevent the juices from oxidizing in the heat, particularly the rosés. The harvest ended on October 4, with the last devalting on October 23. The first tastings reveal very balanced wines: they are rich, powerful and have good concentration, while having retained a beautiful freshness. A vintage that shows great potential.

### LOCATION

Located largely in the regional park of the Luberon, on equal distance from Avignon, Aix-en-Provence and Manosque. The average altitude of the vineyard is at 300 meters. Late maturity zone.

### TERROIR

Ancient alluvial deposits with flat and round pebbles, limestone marl, some areas called Collets du Luberon, meaning rocky zones close to clay, results of alpine diluvium flows.

### AGEING

The harvest takes place between the last days of August and mid-September, when the grapes have reached optimal maturity. This is defined by analysis and berry tastings. Harvest takes place early in the morning to preserve the freshness of the fruit and avoid oxidation of the aromas. As soon as the grapes arrive at the winery, they are pneumatically pressed which allows to extract the musts. Fermentation starts after settling and lasts about 15 days in temperature-controlled stainless steel tanks. After fermentation, the wines are kept in stainless steel vats and slightly fined before bottling.

### VARIETALS

Cinsault, Grenache, Syrah

### SERVING

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

### TASTING

Elegant clear pale peach pink colour with shiny reflections. Very fresh and very fruity, the nose is particularly seductive with notes of red fruit, juicy nectarines and blood-oranges. Both delicious and full of liveliness, the palate prolongs these tasty aromas of juicy fruit, perfectly well balanced by the freshness of delicate tangy notes. With good length, the finish is very sapid, supported by a slight bitterness.

