



# La Vieille Ferme



## La Vieille Ferme Ventoux Rouge 2009

自1970年起每一年，农庄世家一直生产着真正如实的美味葡萄酒。在一些世界知名的饭店和酒吧内，农庄世家被广泛认知为最具性价比的葡萄酒之一。

### 酒款介绍

农庄世家是拥有著名博卡斯特古堡的佩兰家族一直在寻找适合生产口感新鲜，果味清新葡萄酒的最佳风土。毫无疑问，农庄世家是一款口感愉悦适合畅饮的佳酿

### 年份概况

2009 is a great vintage in the Southern Rhone Valley. Its a combination of ripe fruit, a rich and harmonious mouth and a fleshy finale with elegant tannins.

### 地点

葡萄园坐落于冯度山坡，高海拔赋予葡萄果实完美的酸度，所产葡萄酒果香清新、结构平衡。

### 风土

第三纪地质期形成的冯度山地貌，随海拔高度而出现不同性质土壤结构。红色地中海式土壤混合白垩碎石和鹅卵石块构成表层土。

### 陈酿

酿造方法依据不同的品种，生产商和产品类型而有所差异。所有果实在轻微压碎后置于150到300百升的大木桶中进行发酵，经过时间略长的酒精发酵后葡萄原酒被分别放置于大木罐和橡木桶中陈储约10个月，次年7月进行装瓶

### 葡萄品种

Grenache, 西拉, 佳利酿, 神索

### 侍酒

17C搭配家常菜或单独饮用

### 品鉴

外观：深樱桃红色

香气：成熟水果味，浓郁肥美，带有辛辣味

口感：黑醋栗、黑莓等深色水果味，轻微辛辣味，余味新鲜

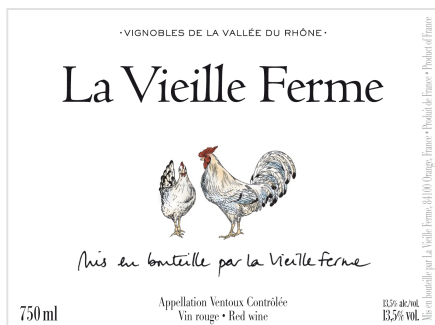
### 评论与奖项



"This is a wine for those who want great quality and delicious drinking..."  
Robert M. Parker, Wine Advocate, 31/08/2008

### Wine Spectator

86/100  
"One of the 200 great values from around the world."  
Wine Spectator, 15/10/2010



"Back in the 1970s, when I was a young fella who hadn't started writing about wine and really didn't even know all that much about it except that it was good, the New York Times food writer Craig Claiborne belted out a hymn of praise to a "little" French wine called La Vieille Ferme, "the Old Farm."

Pay no attention to the fact that this wine came from the Cotes-du-Rhone, Claiborne advised, even though in that day if French wine didn't come from Bordeaux or Burgundy it didn't win much respect. It must have sold for around \$2.50, a pretty good price in the day when \$5 bought very good wine and the \$6 point was for celebrations and holidays. Then as now, La Vieille Ferme was made from Southern Rhone grapes selected and bottled by the Perrin family, owners of noteworthy Rhone properties including the iconic Chateau de Beaucastel Chateauneuf-du-Pape. And over the years it hasn't changed much. When Cotes-du-Rhone finally started to earn the respect it deserved and prices went up, the Perrins moved around the corner and down the road to the Cotes du Ventoux in Provence. In recent years they've also changed the label from a drawing of, well, an old farm, to one of poultry on the hoof, so to speak, in the barnyard. Neither of these changes much altered what's in the bottle; and a recent shift from natural cork to sturdy metal screwcap is a clear positive in a wine at this price.

I liked it then. I like it now. The 2008 is drinking nicely, and the 2009 should start turning up in your local wine shop soon."  
Robin Garr, Wine Lovers Page, 10/10/2010

"As it was in the '70s, so it is now: La Vieille Ferme is hard to beat for value in a traditional Rhone red. U.S. prices, per Wine-Searcher.com, range from \$6.50 to \$9.99. It's a buy even at my high-end local price; if you can find it for \$7 or less it's an insane bargain."

Robin Garr, Wine Lovers Page, 10/10/2010

Jancis Robinson  
jancisrobinson.com

"Okay, this choice is hardly original, but the 2009 is particularly worthy of your attention.

Here is a bargain way to enjoy the ripeness in the southern Rhone that resulted from the exceptionally warm, dry summer of 2009. La Vieille Ferme 2009 Ventoux (as the appellation known until 2008 as Cotes du Ventoux is now known) is made from grapes grown at cooler, higher altitudes than the Chateauneuf-du-Pape vineyards about which I have been writing in such detail this week (see Rhone 2009 - a guide) and at rather higher yields, so the grapes were juicier and the wine is much simpler, fruitier and designed for much earlier drinking - now in fact.

Mont Ventoux is the cone-shaped mountain you can see in the distance from so many southern Rhone vineyards and is cool enough to be snow covered for much of the winter. The grapes for this wine - typically 50% Grenache, 20% Syrah, 15% Cinsault and 15% Carignan - were grown on its flanks at up to 300 m above sea level. The wine is fermented in cement and aged in large old oak barrels until bottling in July.

La Vieille Ferme is the creation of the talented Perrin family, whose family estate, Chateau de Beaucastel, is the source of some of the finest red and white Chateauneuf-du-Pape (see my enthusiastic review of their latest restaurant venture in Gigondas). But La Vieille Ferme is their well-established negociant label, meaning that they buy in the ingredients and make and market the wine in considerable quantity. When the vintage is right, these Vieille Ferme wines can represent exceptional value.

It must be made in considerable quantity because, according to Wine-searcher.com, it seems to be available in literally hundreds of American wine stores and is also available throughout Europe and in Australia.

In the UK at the time of writing, it is available at Cambridge Wine Merchants for 6.99 (or the equivalent of 6.57 if bought by the dozen), at Majestic for 7.49 or 11.98 for two, and it will be back in stock at Waitrose Wine Direct (after their 25% off special offer which seems to have cleared it out) at 6.37 just as soon as stocks have been replenished - expected to be towards the end of next week. I just hope that this latest shipment is as chock full of spice and sunshine as the one I tried. This is a friendly, exuberant, fruity wine made to be enjoyed over the next 12 months, with casual meals. I could very easily imagine it with sausages and mash. Screwcapped for ease of use and maximum freshness."

Jancis Robinson, Jancis Robinson, 19/10/2010

87

"The Perrin family, owners of the renowned Chateau Beaucastel in Chateauneuf du Pape, have consistently made solid everyday wines under their Vieille Ferme label from grapes and wine they purchase. A blend of Grenache, Syrah and Cinsault, it delivers a mid-weight combination of fresh cherry-like fruit flavors and zesty spice notes. A good choice for anything from pizza to burgers."

Michael Apstein, Wine Review Online, 21/10/2010

"The Perrin brothers produce one of the great-name Rhone wines in the (very expensive) Chateau de Beaucastel and apply the same quality control to this label, which delivers exceptional value for the price. Medium-bodied, but richly spicy and earthy, it is cheap enough to accompany one of my favourite supper dishes for this time of year a warming stew of mussels or clams with chorizo and potatoes but would not disgrace a dinner party."

The Independent, 30/11/2011



87/100

"Bright ruby. Lively red fruits and spices on the nose and in the mouth. Light-bodied and a bit jammy but shows good energy and clarity. Finishes clean and brisk, with lingering bitterness and a touch of cracked pepper. Given its production level and price, this wine's quality is most impressive. It's also available pretty much everywhere."

Josh Reynolds, 23/05/2012

