



La Vieille Ferme



La Vieille Ferme Luberon Blanc - 2015

Renowned for its exceptional value for money (included recently in the famous Wall Street Journal), La Vieille Ferme Blanc is the archetype of Rhône whites. 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

2015 was a magnificent year in the south as well, characterized by excellent sanitary conditions thanks to the mild, wet winter, followed by a relatively hot, dry spring. The vines coped well with the extreme heat and lack of rain in the summer thanks to good hydric reserves. Following satisfactory flowering, rapid and regular ripening was assisted by rain that fell in August, producing berries rich in phenolic compounds and anthocyanins. As in the north, harvesting took place under excellent conditions.

LOCATION

Mainly within the Parc Regional du Luberon, which is equidistant from Avignon, Aix-en-Provence and Manosque.

The average altitude of the vineyards is 300 metres/1000 feet above sea-level, and the grapes are harvested relatively late.

TERROIR

Old alluvial deposits of round and flat stones, calcareous marl and patches of clay created by alluvial alpine flows.

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.

VARIETALS

Bourboulenc, Grenache blanc, Roussanne, Ugni blanc, Vermentino

SERVING

8°C with a starter or a cold buffet

TASTING

Beautifully pale in color, with glimmering highlights. The delicate nose of white flowers, peach and citrus is outstandingly fresh. With a rich, well-balanced attack the palate offers superb tension, elegant floral and citrus aromas, great aromatic persistence and a delicious touch of crispness.



REVIEWS AND AWARDS

92/100

"This French white with its understated complexity and stylishly lean structure gives me a small thrill every time I taste it. Its lifted lemon-and-yellow-plum core seems to unfurl slowly with allusions of white flowers, wet stones, sea salt, lilac and marzipan. Then, as the silky fruit recedes, hints of salted almonds linger. What's more, it's reliable year in, year out. Pairs perfectly with fish, seafood or a nibble of mild cheese."

Carolyn Evans Hammond, 10/03/2017

