



La Vieille Ferme



La Vieille Ferme Luberon Blanc 2012

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

2012 is a vintage of contrasts with a very mild start of the year and a freezing month of February.

A fresh and humid spring, followed by a windy and dry month of July and a very hot month of August.

The harvesting conditions were ideal. All these conditions make a great vintage.

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, Ugni blanc, Vermentino

SERVING

8°C with a starter or a cold buffet

TASTING

Colour: bright yellow with tints of green.

Nose: green fruit, wheat, hazelnuts.

Mouth: soft, delicate, aromatic



REVIEWS AND AWARDS

90/100

"It's almost embarrassing to give a \$9 wine a 90 point score, but this is a truly delicious wine. I've had my share of Vieille Ferme wines over the years, starting ages ago when I couldn't afford anything pricier (in those days the wines were OK, nothing special other than the fact that they were both drinkable and affordable). A blend of Vermentino, Grenache and Ugni Blanc, the wine is delicate and refreshing rather than hefty. It has a forthright current of fruit rippling with minerality and crisp acidity that carry the momentum along to a surprisingly satisfying conclusion."

Marguerite Thomas, Wine Review Online, 03/09/2013

**The
Guardian**

"If there's no producer, have a beer.

The producer's name is the most important information on a wine (or any drink) bottle: it's the most reliable guide to quality. There are many UK restaurants, and not just those at the cheaper end, that, when it comes to wine, may give the country or region, but leave out the producer's name. This is usually a good sign the establishment doesn't care about wine, and I've learnt to retreat to the safer ground of bottled lager, juice or tea.

This trusted brand from the Rhône shows the value of knowing the producer. Offering good value, this perky, pear and peach-flavoured white is made by the Perrin family, a top producer of Châteauneuf-du-Pape."

David Williams, The Guardian, 20/07/2013

"It's a crisp, dry white (the name means "old farm") with aromas of white peach, white flower, hazelnut and melon. A bracing floral/herbal character is pronounced on the palate. It has good acidity for structure. It's a blend of Grenache, Ugni Blanc and Vermentino."

Sandra Silfven, The Detroit news, 03/08/2013

Jancis Robinson
JancisRobinson.com

15,5/20

"Interesting, relaxed, local, smoky blend. Round and satisfying. There is some interest and local character here. Fresher and more appetising than the average Côtes du Rhône white."

Jancis Robinson, Jancis Robinson, 01/05/2013

*** 1/2

"Grenache Blanc, Ugni Blanc and Vermentino are the grapes used to make this white blend. Crisp peach, lemon rind, fresh floral and toasted nut aromas show well on the nose. It's a fresh but viscous, medium-bodied white, with citrus rind and peach most prevalent on the palate and a hint of acidity for freshness. A very good value that would work with mild curries or grilled salmon."

Winipeg Free Press

"This stylish white blend is made in an easy-going style, with the right amount of juicy fruit flavours and refreshment. This underscores the terrific value to be had from regional wines made in the south of France. Enjoy with lighter fare, such as roast chicken or grilled fish."

Christopher Waters, Edmonton Sun, 07/11/2013

88/100

"Smooth and ripe with lush off-dry fruit and mellow flavors of pear and fig – silky, balanced and rich – long and harmonious. 30% Grenache Blanc, 30% Bourboulenc, 30% Ugni Blanc, 10% Roussanne."

Anthony Dias, Blue Reviews, 01/09/2013

