



LA FERME JULIEN



La Ferme Julien Ventoux Rouge - 2024

PRESENTATION

The big "pleasure wine", this is how we can call La Ferme Julien. A simple wine, but excellent each year vintage after vintage. One of the best value wines in the world.

THE VINTAGE

Despite climatic challenges throughout the year requiring constant vigilance and considerable work in the vineyard, the 2024 vintage looks very promising. The harvest began on August 2nd, and the last grapes were picked on October 3rd. Each vineyard was harvested at perfect maturity, with grapes that were both balanced and expressive. The work in the vineyards was demanding, but the efforts made should result in wines of high quality. The first tastings reveal wines with a very good balance, combining fruitiness, tension and finesse. With optimal phenolic maturity, supported by good acidity, they also reveal great freshness and a beautiful structure. Promising qualities for this 2024 vintage which should stand out for its aromatic richness and its aging capacity.

LOCATION

The southern slopes of Mont Ventoux (1912 metres/ 5736 feet), 25 km/40 miles east of Orange. The vineyards lie in the towns of Mazan, Moimoiron, Villes sur Auzon, Puymeras and Saint-Didier, where the average height above sea level is 300 metres/1000 feet.

This varies according to altitude but consists for the most part of deposits left around the base of the chalky Mont Ventoux by the seas of the Tertiary period. Red Mediterranean soils blend with chalk debris and round stones.

AGEING

This is adapted to suit each wine, grape variety and producer. Nearly all the grapes are lightly crushed and fermented in cement vats of 150 and 300 hectolitres. The fermentation is classic and extended.

The wine is kept in both vats and large oak barrels for ten months.

VARIETALS

Carignan, Cinsault, Grenache, Syrah

SERVING

17°C/62°F to accompany a wide range of dishes, or to be drunk on its own.

