



La Vieille Ferme



La Vieille Ferme Rosé - 2021

Fresh, fruity and colored... The La Vieille Ferme Rosé presents all of the elements of an attractive rosé.

THE STORY

If you like easy drinking rosé wines, this one is perfectly suiting aperitifs and simple cookery.

THE VINTAGE

2021 is a vintage marked by freshness, which is similar to the vintages we had in the eighties and nineties. It is also what we call a "winegrower vintage", human intervention and the care given to the vines were decisive for the quality of the vintage. Marked by climatic vagaries, with an episode of frost in April and interrupted harvest because of rain, this year has indeed required constant investment from our teams in the vineyard. Their attention and their commitment have borne their fruit: this vintage is very promising with lots of freshness and great balance.

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 NOTES

Pretty limpid and shiny colour of delicate pale pink rose petal. Plenty freshness, the nose opens on mineral notes before evolving into seductive fruity and saline notes. On the palate, it offers a beautiful aromatic richness with gourmet aromas of candy and a silky texture, perfectly balanced by the liveliness of the mineral notes. The perfect match between minerality and gluttony!

