



LA FERME JULIEN



La Ferme Julien Luberon Blanc 2011

PRESENTATION

If you enjoy quaffable wines, this one is ideal for an aperitif or paired with simple cuisine.

THE VINTAGE

The 2011 vintage is a vintage of contrasts. That is to say an unusually hot, dry spring followed by a wet and rainy beginning of July and then an Indian summer lasting until the end of October. Carefully sorting and destemming the harvest allowed for a great vintage, particularly for the late harvest varieties.

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.

Old alluviums mixed with flat and rounded stones, and bits of chalk marl and clay.

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

TASTING

Colour: bright yellow with tints of green

Nose: green fruit, wheat, hazelnuts

Mouth: soft, delicate, aromatic

