



LA FERME JULIEN



## La Ferme Julien Ventoux Red 2006

### LOCATION

The southern slopes of the Mont Ventoux (1912 metres/ 5736 feet), 25 km/40 miles to the east of Orange. The vineyards lie around 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.

### SERVING

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

### TASTING

Appearance : deep cherry red.

Nose : ripe fruit, rich and spicy.

Palate : good solid red wine with pleasant tannins.



## REVIEWS AND AWARDS

"What gives wine great character? A goat on the label doesn't hurt, but the real character comes from all of the elements—soil to screw cap.

For the Perrin family, who have been producing great wines in the South of France for over a century, this is not just philosophy—it's practice. For instance, they never use chemical fertilizers, opting for natural compost produced on their Rhône Valley Vineyards. And rather than doctoring their vines, they allow naturally occurring nutrients in the soil to enhance the plant physiology. That's how they get healthy, balanced grapes—the essence of quality wines with great character. It's that simple.

Take the trio of La Ferme Julien Wines—Blanc, Rosé & Rouge. Each of these unique blends boasts sophisticated simplicity. We start high on the slopes of Mont Ventoux, where vineyards thrive in the Red Mediterranean soils mixed with chalky debris. From here an invigorating blend of 50% Cinsault, 40% Grenache and 10% Syrah are hand picked, lightly crushed and vinified in stainless steel vats. The result is the vibrant, fruity La Ferme Julien Rosé. It's great bottle for barbecues or any meal served outside with a fresh breeze.

From the same mountainous vineyard, comes La Ferme Julien Rouge—a rich combination of 50% Grenache, 20% Syrah, 15% Carignan and 15% Cinsault. After a light crushing and fermentation in cement vats, the grapes are aged in vats and large oak barrels before being bottled. The result is a deep ruby-hued, solid red that is full of fruit and aromatic with spices. It's perfect with meats, pastas and pizzas.

And from vineyards that weave across the cool slopes of Mount Luberon, comes La Ferme Julien Blanc. This blend begins with four distinctly French grapes—30% Bourboulenc, 30% Grenache Blanc, 30% Ugni Blanc and 10% Roussanne—that are lightly crushed and then pressed prior to a cool fermentation. The vinification is completed in stainless steel tanks, and it yields a crisp, dry white that is soft and deliciously aromatic. It's great chilled as an aperitif or paired with grilled fish."

**Trader Joe, 10/10/2010**

