



LA FERME JULIEN

La Ferme Julien Vin de France Rosé - 2024

La Ferme Julien Rosé has everything you would expect from a good rosé wine. Fruit, freshness and a beautiful colour. Ideal as an aperitif or with a meal amongst friends...



PRESENTATION

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

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.

AGEING

Wine elaborated by Saignée method. Vinification in stainless steel tanks until January, the wine is then bottled after fining.

VARIETALS

Cinsault, Grenache, Syrah

SERVING

10-12°C on hors-d'oeuvres, cold buffets, tomato salads, grilled meat, ... and other summer lunches.

TASTING

Elegant powder-pink colour with shiny silver highlights. Fresh and particularly fruity and delicious, the nose offers a seductive aromatic bouquet that opens with delicate floral notes of roses and smooth red fruit like redcurrants, before revealing lively and slightly tangy notes. Well balanced between freshness and deliciousness and with a beautiful liveliness, the palate extends these delicious notes with tasty aromas of crushed strawberries and peaches underlined by a delicate tension. Fine saline notes on the finish add minerality and sapidity to this fresh and delicious wine.

