



La Vieille Ferme



La Vieille Ferme Luberon Blanc - 2014

因其超级性价比而闻名（包括近期在华尔街日报中的报道）。农庄世家白是罗纳丘白葡萄酒的原型。果味馥郁，鲜爽，酒体饱满且口感柔润。多么让人心旷神怡的一款葡萄酒！

酒款介绍

注重品质的你，不会错过这款适于开胃或搭配简餐的佳酿

年份概况

The 2014 vintage reflects a surprising year for the region. It is characterized by a mild, wet winter, hot, dry spring followed by a temperate and humid summer. This can only be classified as an atypical year, a year for the winemaker. Work and supervision in the vineyards was mandatory until through to harvest. The slow ripening of the grapes and long maceration of the skins during vinification have resulted in aromatic wines, only to be described as fresh and fine. The white wines are pretty, fruity and expressive with great minerality.

地点

葡萄园分布于吕贝隆区的帕尔科区域，恰好介于阿维尼翁和普罗旺斯艾克斯之间。平均海拔为300米，葡萄采收时间相应较晚。

风土

布满各种石块的古老河流冲积土壤，钙质壤土混合粘土颗粒。

陈酿

轻微压碎后的葡萄果实在气囊压榨机中压榨，所得葡萄果汁低温澄清后分离其中90%在不锈钢罐中混合勾兑进行发酵，剩余10%置于橡木桶中带酒泥发酵，发酵结束后混合置于不锈钢罐中陈储至次年1月统一过滤装瓶

葡萄品种

布尔朗克, 白歌海娜, 胡珊, Ugni blanc, Vermentino

侍酒

8C搭配前菜或冷餐饮用

品鉴

颜色：亮丽的黄绿色；
香气：绿色水果，麦麸，榛果味；
口感：柔和，精致，芳香



评论与奖项

"The Perrin family, owners of the famed southern Rhone estate of Chateau Beaucastel in the commune of Chateauneuf-du-Pape, crafts this easy-drinking, perennial favorite. The fruit comes from vineyards surrounding Mt. Ventoux in Provence. The region's arid, rolling terrain and lavender-scented landscapes provide a perfect terroir for the b ourboulenc, grenache blanc, ugni blanc and vermentino grapes used in the blend. Ninety percent of the fruit ferments in stainless-steel tanks to preserve freshness, while the remaining 10 percent is fermented in oak barrels to add rich creaminess along with complex aromas.

Peach and honeysuckle aromas open to ripe peach and melon flavors with light citrus and toasty notes. Fresh acidity frames the fruity, yet dry, finish. Keep a bottle chilled in the fridge for a delightful after-work aperitif. Highly recommended."

Dave Desimone, TribLive.com, 19/01/2016

matthewjukes

"This is a very clever white wine, weaving together the ragtag quartet of grapes Grenache Blanc, Ugni Blanc, Bourboulenc and Vermentino into a triumphant elixir. There is even a dash of spiciness coming from the use of around 10% of new oak barrels. The palate is silky and fruit-driven with a kiss of crunchy acidity on the finish its another fiendish bargain."

Matthew Jukes, 03/10/2015

88/100

"Very good value in a fresh, young white that offers charm, delicacy and sheer drinkability. There is no overt personality, with blended southern French varieties like Bourboulenc, Grenache Blanc, Ugni Blanc and Vermentino combining to create vague melon/pear fruit. But there is also lemon blossom and some sense of wet stone. Ten percent was barrel fermented but there is scant wood effect, perhaps vague spice. It's medium weight, nicely balanced, fairly smooth with a dry lemony, nutty and fennel finish. The length is very good. Stock by the case, but it does not need ageing."

David Lawrason, Wine Align, 02/09/2016

