



La Vieille Ferme



La Vieille Ferme Luberon Blanc - 2014

Renowned for its exceptional value for money (included recently in the famous Wall Street Journal), La Vieille Ferme Blanc is the archetype of Rhône whites. Fruity, crisp and soft with great body. A wonderful “enjoyment” wine!

PRESENTATION

If you enjoy quaffable wines, this one is ideal as an aperitif or paired with a simple meal

THE VINTAGE

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.

LOCATION

Mainly within the Parc Régional 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.

TERROIR

Old alluvial deposits of round and flat stones, calcareous marl and patches of clay created by alluvial alpine flows.

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 with a starter or a cold buffet

TASTING

Colour: bright yellow with tints of green.

Nose: green fruit, wheat, hazelnuts.

Mouth: soft, delicate, aromatic



REVIEWS AND AWARDS

"The Perrin family, owners of the famed southern Rhône estate of Château Beaucastel in the commune of Châteauneuf-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 – it's 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

