



La Vieille Ferme



La Vieille Ferme Ventoux Rouge - 2018

Since 1970, La Vieille Ferme has been producing authentic, honest and tasty wines vintage after vintage. In some of the world's best restaurants and bars, La Vieille Ferme has been acknowledged as one of the best value for money wines in the world.

PRESENTATION

The Perrin Family, also owners of the famous Château de Beaucastel, search for the most suitable terroirs to produce a fresh and fruity wine. Unpretentious, this is the archetypal pleasure wine. Authentic, genuine and tasty.

THE VINTAGE

The 2018 vintage is characterised by exceptional weather conditions. Flowering took place in the best possible conditions, with a historically abundant grape output. A few rainy episodes at the end of the spring complicated things a little with an attack of mildew, but the good weather then settled down until harvest, which took place under idyllic conditions. The wines are beautiful.

LOCATION

The vineyards are located on the slopes of Mont Ventoux. The altitude offers freshness, which provides a good acidity level to the grapes. The wine is, therefore, fresh, fruity and well balanced.

TERROIR

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

Each grape variety is harvested and vinified separately in order to respect the maturity of each varietal. The harvest date is determined by analysis and tasting the berries. Upon arrival in the cellar, the grapes are destemmed and crushed. The extraction is done during fermentation in cement tanks with pumping over. After fermentation, the wines are racked and then blended before aging for 10 months.

VARIETALS

Carignan, Cinsault, Grenache, Syrah

SERVING

17°C with a spontaneous meal and for enjoyment.

TASTING

Nice nose with notes of red fruit and Morello cherries. Very fresh, with soft tannins, it offers a nice balance and great complexity in the mouth and a long finish.

