



La Vieille Ferme

La Vieille Ferme Luberon Rosé - 2025

Fresh and fruity.... La Vieille Ferme Luberon rosé has all the characteristics of an attractive rosé.



PRESENTATION

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

THE VINTAGE

The 2025 vintage is shaping up to be a very good year in the Southern Rhône. The hot, sunny summer encouraged excellent concentration in the grapes, while the cool nights preserved aromatic freshness and good acidity levels, essential for balanced wines. Despite the heat and some rain at the end of the harvest, the grapes remained remarkably healthy, with particularly concentrated fruit and controlled yields. Initial tastings reveal expressive wines with powerful aromas of ripe black fruit such as blackcurrants and blackberries, notes of rosemary, thyme, and lavender, characteristic of the garrigue. Their generous structure, driven by vibrancy, and balanced by a lovely freshness, suggests an excellent vintage.

LOCATION

Located largely in the regional park of the Luberon, on equal distance from Avignon, Aix-en-Provence and Manosque. The average altitude of the vineyard is at 300 meters. Late maturity zone.

TERROIR

Ancient alluvial deposits with flat and round pebbles, limestone marl, some areas called Collets du Luberon, meaning rocky zones close to clay, results of alpine diluvium flows.

AGEING

The harvest takes place between the last days of August and mid-September, when the grapes have reached optimal maturity. This is defined by analysis and berry tastings. Harvest takes place early in the morning to preserve the freshness of the fruit and avoid oxidation of the aromas. As soon as the grapes arrive at the winery, they are pneumatically pressed which allows to extract the musts. Fermentation starts after settling and lasts about 15 days in temperature-controlled stainless steel tanks. After fermentation, the wines are kept in stainless steel vats and slightly fined before bottling.

VARIETALS

Cinsault, Grenache, Syrah

SERVING

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

TASTING

A beautiful, bright, pale-pink colour with silvery highlights. Fresh and inviting, the nose reveals seductive notes of red fruit such as strawberries and raspberries, and pink grapefruit. The palate is particularly fresh and luscious, with tangy red fruit aromas and a long finish marked by a delicate salinity. A very fresh and elegant wine.

FOOD PAIRINGS

Grilled prawns flambéed with anise liqueur
Quinoa tabbouleh with watermelon, strawberry, and feta cheese

