



La Vieille Ferme

La Vieille Ferme Vin de France Blanc - 2024

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

AGEING

The white grapes are harvested at optimal maturity. The harvest date is defined through analysis and tasting of the berries. Upon arrival at the winery, the grapes are pressed using a pneumatic press. After settling, the must ferments in temperature controlled tanks. At the end of the alcoholic fermentation, the wine is kept in stainless steel tanks until bottling.

VARIETALS

Bourboulenc, Grenache blanc, Ugni blanc, Vermentino

SERVING

8°C with a starter or a cold buffet.

TASTING

Elegant pale yellow-green colour with silver highlights. This wine opens with a nose full of freshness with notes of lemon and pear delicately mixed with a bouquet of small white flowers. These aromas linger on the palate with beautiful tension and a remarkable balance between juicy fruit and lots of freshness. The finish is saline bringing a delicate hint of bitterness which gives this wine length and flavour.

