



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.



THE VINTAGE

Despite climatic challenges throughout the year requiring constant vigilance and considerable work in the vineyard, the 2024 vintage looks very promising. The harvest began on August 2nd, and the last grapes were picked on October 3rd. Each vineyard was harvested at perfect maturity, with grapes that were both balanced and expressive. The work in the vineyards was demanding, but the efforts made should result in wines of high quality. The first tastings reveal wines with a very good balance, combining fruitiness, tension and finesse. With optimal phenolic maturity, supported by good acidity, they also reveal great freshness and a beautiful structure. Promising qualities for this 2024 vintage which should stand out for its aromatic richness and its aging capacity.

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 colour of a bright pale-yellow, with green reflections. All in freshness and delicacy, the nose is very expressive with aromas of ripe pears and notes of pastry and creamy almond, underlined by a bouquet of white flowers. Rich, ample, generous, the mouth reveals a silky texture and a very beautiful balance thanks to an intense freshness and a lemony finish which brings a beautiful tension. The finish is subtle with saline notes that bring a delicate hint of bitterness which gives this wine liveliness and depth.

