



La Vieille Ferme

La Vieille Ferme Vin de France Rosé - 2024

Fresh, fruity and colored... The La Vieille Ferme Rosé presents all of the elements of an attractive rosé.



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

Pretty pale powder-pink colour with shiny reflections. Fresh, fruity and delicious, the nose reveals seductive notes of strawberries, peaches and lychees. Lively and fresh, the palate shows a beautiful balance with gorgeous aromas of crunchy red fruit, combined with a fine bitterness on the finish which gives this wine a lot of flavour.

REVIEWS AND AWARDS

Decanter 87/100

"A rosé with all the freshness of grapes sourced at 300m altitude in the Luberon and Ventoux. The original rosé in the Perrin range, this wine was made to represent Rhône rosé and shows real left-bank typicity, with longer finesse compared to the boldness and structure of the right bank. Back in the 1970s the colour was darker, but today the wine has a classic pale peach-pink hue with pretty red fruit aromas. On the palate there is zesty yellow citrus and pink grapefruit acidity, and it's saline, pithy and crunchy with some fine minerality, elegant red fruit and structure."

Decanter, 11/03/2024



"I love the La Vieille Ferme series of wines! [They] do an exceptional job of offering wines that are delicious, approachable, and easy on the wallet. So many wines that you see in the grocery store can taste manufactured and do not have character or sense of place, but the Famille Perrin are masters of their craft, and it shows — even at \$9.99 a bottle. I am particularly fond of their rosé, but their red and white Rhône blends are delightful as well!"

Mark Patykewich, director of food & beverage and wine director, The Katharine at The Kimpton Cardinal Hotel, Winston-Salem, N.C.

