LA FERME JULIEN

La Ferme Julien Blanc 2019

The years in 9 regularly mark the memory of winegrowers and this vintage was no exception. After an early bud burst in early April, flowering was gradual and took place in good conditions in all the vineyards. Then a hot summer began in late June, which the vines bravely resisted: they suffered little from water stress, thanks to the chamomile herbal infusions we sprayed on the vegetation to cope with the heat. Finally, the harvest went as usual, without any particular precocity. The wines are promising; a

PRESENTATION
If you enjoy quaffable wines, this one is ideal for an aperitif or paired with simple cuisine.

AGEING
The grapes are lightly crushed, then pressed in a pneumatic press, prior to clarification of the must and cool fermentation.
This takes place in vats for 90% of the blend, with 10% fermented in new oak barrels with lees-stirring.
In stainless steel tanks until the month of January, when the wine is bottled after fining.

VARIETALS
Bourboulenc, Grenache blanc, Roussanne, Ugni blanc, Vermentino

SERVING
8°C with a starter or a cold buffet.

TASTING
Pretty pale-yellow dress. This wine reveals an elegant nose with delicate notes of white flowers and citrus. This lively wine is very fresh and has a touch of minerality on the palate.

FAMILLE PERRIN

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