



# La Vieille Ferme

## La Vieille Ferme, AOC Luberon, Blanc, 2024

Renowned for its exceptional value for money, La Vieille Ferme Blanc is the archetype of Rhône whites. Fruity, crisp and soft with great body. A wonderful “enjoyment” wine!

### PRESENTATION

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.

### LOCATION

Mainly within the Parc Regional du Luberon, which is equidistant from Avignon, Aix-en-Provence and Manosque. The average altitude of the vineyards is 300 metres/1000 feet above sea-level, and the grapes are harvested relatively late.

### TERROIR

Old alluvial deposits of round and flat stones, calcareous marl and patches of clay created by alluvial alpine flows.

### 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, Roussanne, Ugni blanc, Vermentino

### SERVING

8°C with a starter or a cold buffet.

### TASTING

Elegant colour of a bright pale-yellow, with shiny green undertones. Fresh and vivacious, the nose is dominated by aromas of citrus, delicately mixed with notes of white flowers and lemon zest. The palate opens with a lively, delicious and tangy attack, then reveals a crunchy texture with tasty aromas of green apples and delicate white flowers. A great balance between tangy fruit and freshness. Pure and elegant, the refreshing finish is punctuated by light saline notes which give this wine length and sapidity. A perfectly balanced wine, dominated by a remarkable freshness.

