



La Vieille Ferme

La Vieille Ferme Luberon Blanc - 2023

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

The 2023 vintage is characterised by a beautiful climatic balance, which is reflected in the cellar. The mild winter was followed by a dry spring then a hot summer, particularly in August and September. Despite a slight lack of rain, these conditions allowed ideal ripening and the harvest began on August 22nd in perfect conditions. Under a warm and radiant sun, the harvest went perfectly, even if it was necessary to work quickly to prevent the juices from oxidizing in the heat, particularly the rosés. The harvest ended on October 4, with the last devalting on October 23. The first tastings reveal very balanced wines: they are rich, powerful and have good concentration, while having retained a beautiful freshness. A vintage that shows great potential.

LOCATION

Mainly within the Parc Régional 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

Pretty pale yellow colour with shiny green and silver reflections. Freshness and a dominant floral character characterise the nose of this wine with a seductive aromatic variety which offers notes of jasmine and hawthorn, then evolving into gourmet aromas of juicy pears. Mineral and lively, the palate reveals aromas of blood orange highlighted by a fine bitterness. Long and particularly sapid, the finish is enhanced by delicate saline notes.



REVIEWS AND AWARDS

"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.

