La Vieille Ferme

SPARKLING

Méthode contemporaine

La Vieille Ferme Sparkling Vin de France Blanc

PRESENTATION
La Vieille Ferme Réserve Brut Sparkling is designed to share your celebration in elegance and simplicity. Whether served as an aperitif with friends or at a lavish banquet, this wine will help you enjoy the memorable moment and bringing conviviality.

TERROIR
Made from Chardonnay vines, planted on limestone soils which provides the minerality and freshness that define the reputation of Classic French wines.

AGEING
Once blended, the wines are rested on their lees with regular bâtonnage (stirring). This process creates an autolysis that is crucial to the sensorial development, bringing roundness and subtle aromas of hazelnut. The elaboration finishes with the "prise de mousse" and of course, bottling. La Vieille Ferme Réserve Brut Sparkling uniquely combines the tension of the limestone terroir, the freshness of Chardonnay and the roundness of ageing on the lees.

VARIETALS
Chardonnay, Ugni blanc

SERVING
Between 5°C and 7° C with fresh sweet or savoury appetizers. Versatile, it can be paired with white meat dishes, salads, just as well as cream desserts, La Vieille Ferme Réserve Brut Sparkling is to be served during any and all celebrations.

TASTING
A brilliant beaming lemon-yellow core with green-gold hints and fine exquisite bubbles.
A delicate floral nose leads to a delightful gentle palate of white stone fruit (peach) and a hint of brioche. The harmonious combination of freshness and balance produces generous gratification on all occasions.

REVIEWS AND AWARDS

Wine Spectator
87/100
"A crisp sparkler, with pear skin, white peach and pippin apple notes, backed by a zing of Meyer lemon on the finish. Chardonnay. Drink now."
Wine Spectator, 01/10/2018

RESTAURANT WINE
4*
"The Reserve Brut is crisp and medium bodied;   a dry, refreshing sparkler with moderate depth and a long finish, tasting of grapefruit, candied lemon, white peach, almond. From Chardonnay grapes, grown on limestone soils."
Restaurant Wine, 01/09/2019

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