



# La Vieille Ferme



## *La Vieille Ferme Luberon Blanc - 2016*

Renowned for its exceptional value for money (included recently in the famous Wall Street Journal), 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 2016 vintage in the Southern Rhone valley is exceptional, both in terms of quality and quantity, thanks to idyllic weather conditions that protected the region from climatic accidents throughout the whole year.

### *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 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.

### *VARIETALS*

Bourboulenc, Grenache blanc, Roussanne, Ugni blanc, Vermentino

### *SERVING*

8°C with a starter or a cold buffet.

### *TASTING*

Beautiful pale-yellow colour, shiny green undertones. The bouquet is delicate white-flesh fruit, citrus fruit and spring flowers, fresh with an attractive aromatic intensity. The mouth is full of freshness, rich with mineral acidity, the final is aromatic and mouth-watering. This 2016 wine is expressive and has a lot of balance.



*REVIEWS AND AWARDS*

"Once again, a study in nuance and texture. This wine could not be further removed from the hyper-acidic, super-aromatic whites that are all the rage these days. This is about pear and peaches, a solid mineral streak and a rich, comforting finish. Serve this on the warmer side, or you simply won't get what I am talking about. Residual sugar: 1.2 g/L.

Grape varieties: Bourboulenc, Grenache Blanc, Ugni Blanc, Vermentino. Serve at: 10-12 C. Drink now.

Food pairing idea: avocado and shrimp with mayonnaise, scallops, cold lobster."

Bill Zachariw, Montreal Gazette, 23/06/2017

