



LA FERME JULIEN

## La Ferme Julien Vin de France Blanc - 2024

*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.

### 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.

### 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

Seductive pale-yellow colour with shiny green highlights. Fresh and delicate, the nose is particularly expressive with notes of pears, almonds and custard, with a hint of delicate white flowers. The palate is perfectly balanced between the richness and generosity of its silky texture and its great freshness, enhanced by lemony notes on the finish that bring a beautiful tension. The finish, is long and particularly tasty, lively and deep with saline notes offering a fine bitterness.

