



La Vieille Ferme

La Vieille Ferme Blanc - 2023

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.

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, Ugni blanc, Vermentino

SERVING

8°C with a starter or a cold buffet.

TASTING

Elegant pale yellow-green colour with silver highlights. This wine opens with a nose full of freshness with notes of lemon and pear delicately mixed with a bouquet of small white flowers. These aromas linger on the palate with beautiful tension and a remarkable balance between juicy fruit and lots of freshness. The finish is saline bringing a delicate hint of bitterness which gives this wine length and flavour.

