



# La Vieille Ferme



## La Vieille Ferme Luberon Blanc 2009

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

2009 is a great vintage of the Southern Rhône Valley. It's a combination of ripe fruit, a rich and harmonious mouth and a fleshy finale with elegant tannins.

### LOCATION

Situated for the most part in the Regional park of the Luberon between Avignon, Aix-en-Provence and Manosque. The average altitude of the vineyard is 300 meters. Late harvest.

### TERROIR

Old alluvial deposits of round and flat stones, calcareous marl and patches of clay created by alluvial alpine flows.

### AGEING

Grapes are crushed in pneumatic presses, fining of the must and refrigeration. 90% is fermented in tanks and 10% in new oak barrels with stirring of the lees.

### VARIETALS

Bourboulenc, Ugni blanc, Vermentino, Grenache blanc

### SERVING

8°C with a starter or a cold buffet

### TASTING

Colour: bright yellow with tints of green.

Nose: green fruit, wheat, hazelnuts.

Mouth: soft, delicate, aromatic

### REVIEWS AND AWARDS

#### Wine Spectator

86/100

"Fresh and unadorned, with tasty white peach and green plum notes backed by a hint of bitter almond on the finish. A textbook introduction to Southern Rhône"

Wine Spectator, 30/10/2010



"A White Wine to Drink Daily

As much as I love Chateauneuf-du-Pape Blanc, it's not a wine I want to pay to drink every night.

Fortunately there are plenty of humble alternatives - most of the top Chateauneuf du Pape producers also make terrific Cotes du Rhones, too.

But no CdP producer makes wines that are as far apart in price (though not quality) as Chateau de Beaucastel. From their vaunted Vieilles Vignes bottling to their humble Cotes du Luberon wines, the quality of the wines turned out by the Perrin Family is consistently high.

In fact, their little La Vieille Ferme Blanc is one of my favorite "basic whites".

Made from Grenache Blanc, Bourboulenc, Ugni Blanc and Roussanne (all but the Ugni Blanc are the grapes of Chateauneuf du Pape Blanc), the 2009 La Vieille Ferme is a bright lovely white with a decidedly tropical aroma.

It's best consumed in its youth (within the next year) and it costs anywhere from \$7 to \$10 a bottle.

Which means you actually can drink it every night."

Lettie Teague, Wall Street Journal, 02/10/2010

