



La Vieille Ferme



La Vieille Ferme Côtes du Rhône Villages Rouge 2018

Since 1970, La Vieille Ferme has produced, vintage after vintage, authentic, sincere and tasty wines. On some of the world's best restaurant wine lists as well as those of the best bistros, La Vieille Ferme is unanimously recognized.

PRESENTATION

The best terroirs of the Côtes du Rhône were identified historically and only 20% can be labelled "Villages". Normally found on geological faults, they also benefit from a geological complexity that produces grapes of superior quality.

THE VINTAGE

The 2018 vintage is characterised by exceptional weather conditions. Flowering took place in the best possible conditions, with a historically abundant grape output. A few rainy episodes at the end of the spring complicated things a little with an attack of mildew, but the good weather then settled down until harvest, which took place under idyllic conditions. The wines are beautiful.

TERROIR

Clay and limestone soils and gravelly soils.

AGEING

The harvest date is determined by checking the ripeness of the grapes with analysis and tasting the berries. As soon as they arrive at the winery, the grapes are sorted and destemmed. The fermentation takes place in temperature controlled stainless steel tanks between 150hl and 190hl. The extraction is done by pumping over and the frequency is determined by tasting. After racking and malolactic fermentation, the wines are transferred partly to oak barrels, partly to oak Foudres and finally the rest goes into stainless steel vats where they will be aged for a year.

VARIETALS

Grenache, Mourvèdre, Syrah

SERVING

Serve at 18°C.

TASTING

Beautiful deep purple colour. The very expressive nose reveals aromas of blackberries and pepper. The warm, opulent and full-bodied mouth is well balanced and structured, with notes of jammy fruit, redcurrant jelly and black olives. This wine offers great length on the palate.

