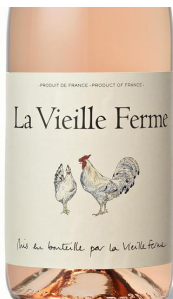




La Vieille Ferme



La Vieille Ferme Ventoux Rosé - 2017

Fresh, fruity and colored... The La Vieille Ferme rosé presents all of the elements of an attractive rosé.

PRESENTATION

La Vieille Ferme Rosé has everything you would expect from a good rosé wine. Fruit, freshness and a beautiful colour. Ideal as an aperitif or with a meal amongst friends

THE VINTAGE

This 2017 vintage will be remembered as the year of all records: the driest year in 30 years, non-interventionist vineyard work, optimal harvest conditions, a very small yield due to climatic hazards, and wines with very rich potential.

LOCATION

Situated on the slopes of Mont Ventoux, the vineyard benefits from a cooler climate than down in the plain. The grapes mature slowly and maintain a good acidity. The wine is rich, fresh, balanced.

TERROIR

Sediment left by the seas of the Tertiary period at the base of the chalky Mont Ventoux. Red Mediterranean soils originating from cretaceous hard chalk, calcareous debris and round stones from old alluvium.

AGEING

The harvest takes place between the last days of August and mid-September, when the grapes have reached optimal maturity. This is defined by analysis and berry tastings. Harvest takes place early in the morning to preserve the freshness of the fruit and avoid oxidation of the aromas. As soon as the grapes arrive at the winery, they are pneumatically pressed which allows to extract the musts. Fermentation starts after settling and lasts about 15 days in temperature-controlled stainless steel tanks. After fermentation, the wines are kept in stainless steel vats and slightly fined before bottling.

VARIETALS

Cinsault, Grenache, Syrah

SERVING

10-12 °C in tulip shaped glasses.

TASTING

Pretty pale pink color with pastel undertones. The nose is seductive with subtle hints of red fruit (currants, strawberries, raspberries) and delicate flowers (rose, hawthorn). Well balanced in the mouth, between freshness and roundness, it offers a refreshing lemony finish.

