



LA FERME JULIEN



La Ferme Julien Vin de France Rouge - 2023

PRESENTATION

The big "pleasure wine", this is how we can call La Ferme Julien. A simple wine, but excellent each year vintage after vintage. One of the best value wines in the world.

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 devatting 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

This is adapted to suit each wine, grape variety and producer. Nearly all the grapes are lightly crushed and fermented in cement vats of 150 and 300 hectolitres. The fermentation is classic and extended.

VARIETALS

Carignan, Cinsault, Grenache, Syrah

SERVING

17°C/62°F to accompany a wide range of dishes, or to be drunk on its own.

TASTING

Elegant deep ruby-red colour with purple highlights. Delicious and complex, the nose offers an extraordinary bouquet of red fruit with notes of raspberries, blackberries and blueberries, highlighted by spicy notes of black pepper and a delicate touch of violet. Combining freshness with delicacy, the palate is perfectly well-balanced, soft, with aromas of sweet fruit such as blackcurrants and plums and a silky and velvety texture with very fine tannins. The finish is long and persistent. A very drinkable wine, particularly pleasant.

