



# La Vieille Ferme



## La Vieille Ferme Luberon Blanc 2011

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

The 2011 vintage is a vintage of contrasts. That is to say an unusually hot, dry spring followed by a wet and rainy beginning of July and then an Indian summer lasting until the end of October. Carefully sorting and destemming the harvest allowed for a great vintage, particularly for the late harvest varieties.

### LOCATION

Mainly within the Parc Regional du Luberon, which is equidistant from Avignon, Aix-en-Provence and Manosque.

The average altitude of the vineyards is 300 metres/1000 feet above sea-level, and the grapes are harvested relatively late.

### TERROIR

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

### AGEING

The grapes are lightly crushed, then pressed in a pneumatic press, prior to clarification of the must and cool fermentation.

This takes place in vats for 90% of the blend, with 10% fermented in new oak barrels with lees-stirring.

### VARIETALS

Bourboulenc, Grenache blanc, Ugni blanc, Vermentino

### 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

“La Vieille Ferme 2010, Luberon, France. A fascinating blend of Southern French white grapes that gives a honeysuckle and herbal effect which goes wonderfully with food.”  
Yorkshire Post, 20/10/2011



**Wine Spectator**

86/100

"Bright and Crunchy, with tasty lime and kiwifruit notes, followed by a tangy green fig edge on the finish. This white shows good regional typicity. Drink now."

Wine Spectator, 01/10/2010

"Perhaps the most appealing La Vieille Ferme Blanc bottling we've yet tasted, showing clean, medium color and offering pretty white peach, lanolin and mineral flavors and aromas. Full bodied, with good cut and length, this pairs well with a variety of chicken and seafood dishes."

Gang of Pour Blog, 12/09/2011

"Superb Grenache Blanc aroma of stone fruit, peach and subtle spice ; fresh and crisp, with a handsome finish that's just a tad astringent, so works well with seafood. Often discounted. A great value !"

Dan Berger's Vintage Experiences, 26/01/2012



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"Round and fruity in style, this is an appealing, full bodied blend with pear, lemon peel, apple, and roasted nut aromas/flavors. Fine value."

Restaurant Wine, 31/10/2012



86/100

"Basically, this is an under \$10 wine in both white and red that is exceptionally well made and the ideal introduction to the viticulture of southern France"

Wine Advocate, 09/12/2012



86/100

"The 2011 La Vieille Ferme white comes from the Côtes du Luberon and is an interesting blend of Vermentino, Ugni Blanc and Grenache Blanc, completely naked, fresh and light to medium-bodied, with crisp grapefruit and citrus notes, as pure as a high alpine water source. It is meant to be drunk in its first 12 months of release while waiting for the next vintage, so don't make the mistake of aging this wine."

Robert Parker, Wine Advocate

"The wines from the "old farm" have long been summertime favourites hereabouts. I don't understand why they're still specialty listings after all these years. This one is a blend of Ugni Blanc and Vermentino. It's soft and peachy, well balanced, and a fine fish wine. And a steal."

Georgia Straight

"Floral, quince, pear, lemon oil, baked green apple, ginger and slate aromas. Fresh, round, juicy off-dry palate with a creamy texture and similar flavours. Well-balanced, easy drinking style with some complexity. Solid value here."

Anthony Gismondi, The Vancouver Sun

"From the Perrin family, producers of the famed Château de Beaucastel from Châteauneuf-du-Pape. This white wine hails from nearby vineyards featuring important differences according to Pierre Perrin.

"The Luberon vineyards' higher altitude gives the fruit added freshness," he notes. "We're not trying to make another Côtes du Rhône white."

Unlike classic Côtes du Rhône whites, this terrific, little wine uses grenache blanc for depth and body, ugni blanc for freshness, vermentino for flavor, and a splash of bourboulenc.

Fermentation primarily in neutral vats captures aromatic complexity and freshness. Yet, fermentation of 10 percent of the wine in oak barrels with stirring of the lees — spent yeast cells — adds creaminess and subtle spiciness.

The wine offers fresh peach, grapefruit and light, floral aromas. Mouth-filling apricot and citrus flavors balance with fresh acidity. The full, fruity flavors carry through the dry finish. Pair it with classic pissaladière, thin-crust pizza topped with crushed tomatoes, black and green olives, capers, chopped onions and anchovies. Highly recommended."

Dave Desimone, Trib Live, 15/10/2013

88/100

"Fresh, smooth and spicy with lush texture and ripe, aromatic flavors; clean, long and balanced with style and good length."

Anthony Dias, Blue Reviews, 01/08/2012





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"Elegantly flavored, full bodied and crisp: a wine with peach, lemon peel, honey and roasted nut aromas/flavors and a crisp, persistent finish. Exceptional value."

Restaurant Wine



13,5/20

"Lively marzipan nose. A touch of fermentation and citrus. OK but not really earthy enough for me."

Jancis Robinson

