



LA FERME JULIEN



## La Ferme Julien Luberon Blanc 2011

### PRESENTATION

If you enjoy quaffable wines, this one is ideal for an aperitif or paired with simple cuisine.

### 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.

Old alluviums mixed with flat and rounded stones, and bits of chalk marl and clay.

### 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, Roussanne, Ugni blanc, Vermentino

### SERVING

8°C

### TASTING

Colour: bright yellow with tints of green

Nose: green fruit, wheat, hazelnuts

Mouth: soft, delicate, aromatic

