



La Vieille Ferme



La Vieille Ferme Blanc - 2015

Renowned for its exceptional value for money (included recently in the famous Wall Street Journal), La Vieille Ferme Blanc is 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

2015 was a magnificent year in the south as well, characterized by excellent sanitary conditions thanks to the mild, wet winter, followed by a relatively hot, dry spring. The vines coped well with the extreme heat and lack of rain in the summer thanks to good hydric reserves. Following satisfactory flowering, rapid and regular ripening was assisted by rain that fell in August, producing berries rich in phenolic compounds and anthocyanins. As in the north, harvesting took place under excellent conditions.

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.

The wine remains in stainless steel tanks until the month of January, when the wine is bottled after fining.

VARIETALS

Bourboulenc, Grenache blanc, Ugni blanc, Vermentino

SERVING

8°C with a starter or a cold buffet

TASTING

Beautifully pale in color, with glimmering highlights. The delicate nose of white flowers, peach and citrus is outstandingly fresh. With a rich, well-balanced attack the palate offers superb tension, elegant floral and citrus aromas, great aromatic persistence and a delicious touch of crispness.

REVIEWS AND AWARDS



88/100

"Smooth and lush with ripe peach and minerally notes – rich, spicy and fresh – the old farm scores again. Bourboulenc, Grenache Blanc, Ugni Blanc, Vermentino."

The Tasting Panel, 01/07/2016





"Excellent blend: a fruity, supple, full bodied wine with moderate complexity, good balance, and a medium long finish. It tastes of pear, lemon, honey, melon, and toast. Bourboulen, Grenache Blanc, Ugni Blanc, Vermentino. 10% fermented in new oak barrels."

Restaurant Wine, 05/03/2017

