La Vieille Ferme





La Vieille Ferme Rouge - 2016

Since 1970, La Vieille Ferme has been producing authentic, honest and tasty wines vintage after vintage. In some of the world's best restaurants and bars, La Vieille Ferme has been acknowledged as one of the best value for money wines in the world.

PRESENTATION

The Perrin Family, also owners of the famous Château de Beaucastel, search for the most suitable terroirs to produce a fresh and fruity wine. Unpretentious, this is the archetypal pleasure wine. Authentic, genuine and tasty.

THE VINTAGE

The 2016 vintage is exceptional, both in terms of quality and quantity, thanks to idyllic weather conditions that protected vineyards from climatic accidents throughout the whole year.

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. The wine is kept in both vats and large oak barrels for ten months, then bottled in July.

VARIETALS

Carignan, Cinsault, Grenache, Syrah

SERVING

17°C with a spontaneous meal and for enjoyment.

TASTING

Pretty red colour, with purple reflections. With lots of freshness, this 2016 vintage is the archetype of a wine that gives pleasure: authentic, sincere and tasty. It has notes of red and black fruit (blackberry, blackcurrant), rich and spicy. The mouth is fruity and full-bodied boosting the taste buds. Balanced, crisp, with silky tannins, the final has a beautiful aromatic persistence.

REVIEWS AND AWARDS

"A great buy is La Vieille Ferme, a Rhone-type red blend."
Dan Berger, The Press Democrat, 28/11/2017

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.