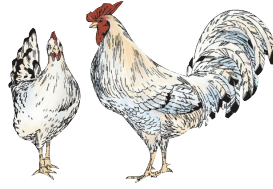


# La Vieille Ferme



## BLANC

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.



### THE WINE

Elegant pale yellow-green color with silver undertones. This wine opens up with a nose full of freshness with notes of crisp-green apples and pears mixed with a bouquet of mountain flowers such as white thorns and wild verbena. These aromas linger on the palate with a very nice balance between juicy fruit and great freshness. The saline notes on the finish bring a delicate hint of bitterness which gives this wine length and savoriness.

### AGING

The white grapes are harvested at optimal maturity. The harvest date is defined through analysis and tasting of the berries. Upon arrival at the winery, the grapes are pressed using a pneumatic press. After settling, the must ferments in temperature controlled tanks. At the end of the alcoholic fermentation, the wine is kept in stainless steel tanks until bottling.

### VARIETALS

Bourboulenc, Grenache Blanc, Ugni blanc, Vermentino

### SERVING

8°C (46°F) with a starter or a cold buffet.

