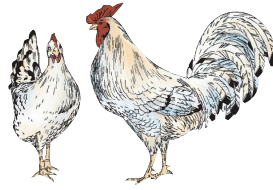


La Vieille Ferme



ROSÉ

Fresh and fruity, the La Vieille Ferme Rosé presents all of the elements of an attractive Rosé.
Can: Six 4-packs per case equals 24 cans per case.



TASTING NOTES

Pretty pale powder-pink colour with shiny reflections. Fresh, fruity and delicious, the nose reveals seductive notes of strawberries, peaches and lychees. Lively and fresh, the palate shows a beautiful balance with gorgeous aromas of crunchy red fruit, combined with a fine bitterness on the finish which gives this wine a lot of flavour.

AGING

The harvest takes place between the last days of August and mid-September, when the grapes have reached optimal maturity. This is defined by analysis and berry tastings. Harvest takes place early in the morning to preserve the freshness of the fruit and avoid oxidation of the aromas. As soon as the grapes arrive at the winery, they are pneumatically pressed which allows to extract the musts. Fermentation starts after settling and lasts about 15 days in temperature-controlled stainless steel tanks. After fermentation, the wines are kept in stainless steel vats and slightly fined before bottling.

VARIETALS

Cinsault, Grenache, Syrah

SERVING

10-12°C (50°-54°F) on hors-d'oeuvres, cold buffets, tomato salads, grilled meat, and other summer lunches.



24 Can Case



4 Pack