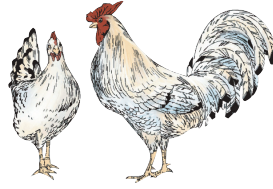


La Vieille Ferme



SPARKLING BLANC

La Vieille Ferme Sparkling Blanc is designed to share your celebration in elegance and simplicity. Whether served as an aperitif with friends or at a lavish banquet, this wine will help you enjoy a convivial, and memorable moment.



TERROIR

It is made from Chardonnay vines, planted on limestone soils that provide the minerality and freshness that define Classic French wines' reputation.

AGING

Once blended, the wines are rested on their lees with regular batonnage (stirring). This process creates autolysis that is crucial to sensory development, bringing roundness and subtle aromas of hazelnut. The elaboration finishes with the "prise de mousse" and, of course, bottling. La Vieille Ferme Sparkling Blanc uniquely combines the limestone terroir's tension, Chardonnay's freshness, and the roundness of aging on the lees.

VARIETALS

Chardonnay 90%, Ugni blanc 10%

SERVING

Between 41°-45°F with fresh sweet or savory appetizers. Versatile, it can be paired with white meat dishes, salads, just as well as cream desserts; La Vieille Ferme Sparkling Blanc is to be served during any celebrations.

TASTING NOTES

A brilliant, beaming lemon-yellow core with green-gold hints and fine exquisite bubbles. A delicate floral nose leads to a delightful gentle palate of white stone fruit (peach) and a touch of brioche. The harmonious combination of freshness and balance produces great gratification on all occasions.



FERME TO TABLE