


<http://www.lavieilleferme.com/rouge.php?langue=en>

<http://www.majestic.co.uk/find/product-is-06192> (foto)



La Vieille Ferme

PRESS
REVIEW

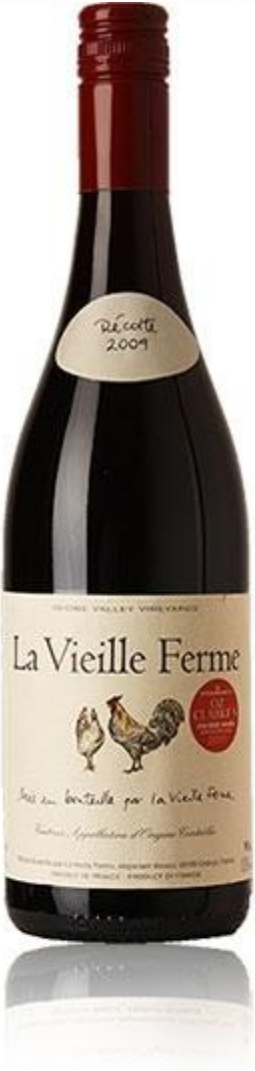
RED
AOC VENTOUX


WHITE
AOC LUBERON


ROSE
AOC VENTOUX

English


MEDIA I
CONTACT




 La Vieille Ferme Red AOC Ventoux

 **Situation :**
The vineyards are located on the slopes of Mont Ventoux. The altitude offers freshness, which provides a good acidity level to the grapes. The wine is therefore fresh, fruity and well balanced.

Terroir :
This varies according to altitude but consists for the most part of deposits left around the base of the chalky Mont Ventoux by the seas of the Tertiary period. Red Mediterranean soils blend with chalk debris and round stones.


 Carignan , Cinsault , Grenache , Syrah

Process :
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.


 **Tasting :**
Appearance : deep cherry red.
Nose : ripe fruit, rich and spicy.
Palate : Red fruit (blackcurrant and blackberry), spice with a fresh finish.

Service :
17°C with a spontaneous cuisine and for pleasure.

Perrin & Fils | La vieille ferme | 314x314 | Wine



'This is a wine for those who want great quality and delicious drinking...'
Robert M. Parker: The wine advocate

All our websites 

PROVA DA SAFRA 2009

*Tábua de queijos e pães. Presente do Filhão & Cia.
Jantar em 14/03/2012 no Bar do Restaurante Terra Madre.*