



La Vieille Ferme

La Vieille Ferme Luberon Blanc - 2025

Renowned for its exceptional value for money, La Vieille Ferme Blanc is the archetype of Rhône whites. Fruity, crisp and soft with great body. A wonderful “enjoyment” wine!

PRESENTATION

If you enjoy quaffable wines, this one is ideal as an aperitif or paired with a simple meal.

THE VINTAGE

The 2025 vintage is shaping up to be a very good year. The hot, sunny summer encouraged excellent concentration in the grapes, while the cool nights preserved aromatic freshness and good acidity levels, essential for balanced wines. Despite the heat and some rain at the end of the harvest, the grapes remained remarkably healthy, with particularly concentrated fruit and controlled yields.

LOCATION

Mainly within the Parc Regional du Luberon, which is equidistant from Avignon, Aix-en-Provence and Manosque. The average altitude of the vineyards is 300 metres/1000 feet above sea-level, and the grapes are harvested relatively late.

TERROIR

Old alluvial deposits of round and flat stones, calcareous marl and patches of clay created by alluvial alpine flows.

AGEING

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, Roussanne, Ugni blanc, Vermentino

SERVING

8°C with a starter or a cold buffet.

