



Domaine de La Ferme Blanche

PROTECTED DESIGNATION OF ORIGIN

Blanc Classique



Made from all five allowed grape from CASSIS
PDO : Ugni blanc 20 %, Clairette pointue 20 %, Bourboulenc 10 % (for crispness) Marsanne 40 %, Sauvignon blanc 10 % (for a fuller, more aromatic wine).

80 % on the hillside open on Cassis Bay.

Clay and limestone ground. With a higher limestone concentration on the hillside

Harvest : Hand picked, from August to September, using small cases.

Sorted, destemmed, skin macerated then pressed using soft pneumatic power. Musts are then settled at 12 °C. Alcohol fermentation then start at precisely controlled temperature.

Traditional blend of Cassis' five white grapes : marsanne, clairette, ugni blanc, sauvignon and bourboulenc.

Dressed in elegant pale yellow with a clear silver shine.

Subtles citrus, hazelnut and linden aromas greet your nose from the moment the bottle is opened.

A clear, frank first contact gives way to a deep, full mouth. The French Hachette wine guide defines our white as "Deep, perfumed, first class wine"

Serve at 10°C and let it open to get the full extent its rich body.

Enjoy yourself by pairing our wine with sea stews, shellfishs, traditional fish and ships, an octopus salad and seafood in genral.

