

# Ferme Blanche Cassis Blanc

Domaine de la Ferme Blanche

France - Provence - Cassis AOC

Subtle 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”

## Specifications

<b>Appellation</b>	Cassis AOC
<b>Wine Type</b>	White
<b>Varietals</b>	40% Marsanne, 20% Ugni Blanc, 20% Clairette, 10% Sauvignon Blanc and 10% Bourboulenc.
<b>Age of Vines</b>	Average 25 years
<b>Agricultural Practices</b>	Organic
<b>Certifications</b>	
<b>Soil type</b>	Clay and Limestone
<b>Vinification</b>	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. Aged for 6 months on the lees in stainless steel tanks.
<b>Production</b>	13,000 (9-liter cases)
<b>Pairings</b>	Sea stews, shellfish, traditional fish and chips, octopus salad.



## Codes, Weights and Measures

<b>UPC</b>	7 84585 02848 1
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02848 1
<b>Case Weight</b>	36
<b>Cases/Pallet</b>	56
<b>Layers/Pallet</b>	7
<b>ABV</b>	12.50%

**SRP**

\$ 28.99 USD

750mL Bottle