

Ferme Blanche Cassis Blanc

Domaine de la Ferme Blanche

France - Provence - Cassis AOC

The wine has a pale golden color and offers subtle aromas of citrus fruits, peach and apricot, and floral notes of acacia and linden. Crisp and lively on the palate, good tension and length and a refreshing finish.

Specifications	
Appellation	Cassis AOC
Wine Type	White
Varietals	40% Marsanne, 20% Ugni Blanc, 20% Clairette, 10% Sauvignon Blanc and 10% Bourboulenc.
Age of Vines	Average 25 years
Agricultural Practices	Organic
Soil type	Clay and Limestone
Vinification	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.
Production	13,000 (9-liter cases)
Pairings	Sea stews, shellfish, traditional fish and chips, octopus salad.



Codes, Weights and Measures	
UPC	7 84585 02848 1
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02848 1
Case Weight	36
Cases/Pallet	56
Layers/Pallet	7
SRP	\$ 28.99 USD 750mL Bottle

Reviews and News
2022 Ferme Blanche Cassis Blanc - 90 PTS - WE