

# Ferme Blanche Cassis Blanc Excellence

Domaine de la Ferme Blanche

France - Provence - Cassis AOC

On the nose, white fruits, citrus zest, hint of vanilla. Velvety well balanced mouth of ripe fruits and minerality.

| Specifications         |  |
|------------------------|--|
| Appellation            | Cassis AOC   |
| Wine Type              | White  |
| Varietals              | 30% Marsanne, 30% Clairette, 20% sauvignon, 10% Ugni Blanc and 10% Bourboulenc   |
| Age of Vines           | Average 25 years   |
| Agricultural Practices | Organic  |
| Soil type              | Clay & Limestone   |
| Vinification           | Grapes are sorted, stemmed, macerated and soft-pressed. Half of the production is then raised in oak for 4 weeks, followed by a 10 months batonnage. Aged in 400 litres french oak barrel at controlled temperature to achieve harmonious balance. |
| Production             | 2,000 (9-liter cases)  |
| Pairings               | Trout, Scallop, or better yet lobster would complement this wine perfectly.  |



| Codes, Weights and Measures |                              |
|-----------------------------|------------------------------|
| UPC                         | 7 84585 02851 1              |
| Units/Case                  | 12                           |
| Unit Size                   | 750 mL                       |
| Container                   | bottle                       |
| SCC                         | 1 07 84585 02851 8           |
| Case Weight                 | 36                           |
| Cases/Pallet                | 56                           |
| Layers/Pallet               | 7                            |
| ABV                         | 12.5%                        |
| SRP                         | \$ 32.99 USD<br>750mL Bottle |