

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 |
| ABV | 12.00% |

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| SRP | \$ 28.99 USD 750mL Bottle |
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Reviews and News

2022 Ferme Blanche Cassis Blanc - 90 PTS - WE