

Domaine de La Ferme Blanche



Blanc Excellence 2019

APPELLATION CASSIS PROTEGEE



Marsanne 50 % (structure, flavour, richness)
Clairette pointue 50 % (finesse and crispness)

Grown by the sea of Cassis

Clay and limestone soil

Hand picked harvest in early September, carried on small trays

Sorted, stemmed, pre-fermentation maceration, pneumatic soft-pressed. Half is then barrel aged for four weeks, then stir-raised a full year. We use 400 liters French oak barrel. This process allows for a refined harmony.

8 000 bottles are made each year

Golden, rich luminous robe.

White fruits aroma, citrus zest, a hint of vanilla.

Tongue coating from the first drop on, leading to a crescendo of richness. Equally powerful ripe fruit and minerality makes for a well-balanced flavor profile.



Serve at 45° to 55° F



Pair it with either a panfried trout with almonds, lobster or scallops for a match made in heaven.

EARL Vignobles Imbert
RD 559 – 13 260 Cassis

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