

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

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| 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

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|----------------------|------------------------------|
| 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 | 12.50% |
| SRP | \$ 32.99 USD 750mL Bottle |