

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	12.50%
SRP	\$ 32.99 USD 750mL Bottle