

## 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

<b>Appellation</b>	Cassis AOC
<b>Wine Type</b>	White
<b>Varietals</b>	30% Marsanne, 30% Clairette, 20% sauvignon, 10% Ugni Blanc and 10% Bourboulenc
<b>Age of Vines</b>	Average 25 years
<b>Agricultural Practices</b>	Organic
<b>Soil type</b>	Clay & Limestone
<b>Vinification</b>	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.
<b>Production</b>	2,000 (9-liter cases)
<b>Pairings</b>	Trout, Scallop, or better yet lobster would complement this wine perfectly.



### Codes, Weights and Measures

<b>UPC</b>	7 84585 02851 1
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02851 8
<b>Case Weight</b>	36
<b>Cases/Pallet</b>	56
<b>Layers/Pallet</b>	7
<b>ABV</b>	12.50%
<b>SRP</b>	\$ 32.99 USD 750mL Bottle