

FERRATON

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This Wine



# FERRATON 'LE PARVIS'

## CHATEAUNEUF DU PAPE ROUGE

CHATEAUNEUF DU PAPE • RHONE • FRANCE • EUROPE

### TECHNICAL DETAILS

#### The Estate

Michel, his son, inherited the same passion. He decided to give a new dimension to his father's vineyards. The first Hermitage, Crozes-Hermitage and Saint-Joseph Ferraton were brought into the world. A close friend of the Ferratons', Michel Chapoutier brought his know-how. In 1998, the vineyards were converted to organic viticulture, then certified. Before embracing the culture of bio-dynamics. An audacious step, for innovative and strong perspectives.

#### Wine Making

The grapes are destemmed and the vinification takes place in vats. Extraction by punching down and pumping over. Maceration lasts around 20 days at temperatures between 25-30°C.

#### Food Suggestions

Pairs well with pork, lamb, and poultry dishes.



### TASTING NOTES

A whiff of blood lends iodine complexity to pristine black-cherry and cassis flavors in this delicately tannic, satin-textured Syrah-Mourvèdre blend. Richly concentrated, the succulent wine is properly ripe but maintains an earthen, granitic restraint.

**Grenache, Syrah & Mourvèdre grape blend.**

This wine contains allergens, sulfites.

[WWW.FERRATON.FR/WINES/HISTORY-TODAY.HTML](http://WWW.FERRATON.FR/WINES/HISTORY-TODAY.HTML)



### VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits