# **FERRATON**

# FERRATON'LES MURAILLES' GIGONDAS ROUGE

GIGONDAS · 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 biodynamics. 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 between 3 to 4 weeks at temperatures between 25-30°C.

## **Food Suggestions**

Pairs well with beef, lamb, deer, and venison.

SCAN >> More About This Wine





## **ATTRIBUTES**

Available Size: 750mL (12 pc)

OrganicABV%: 15Class: Red

WWW.FERRATON.FR/WINES/HISTORY-

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