

FERRATON

# FERRATON 'SAMORENS' COTES DU RHONE ROUGE

COTES DU RHONE • 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. The extraction is made by punching down to ensure a good extraction of the tannins. The maceration lasts around 15 days. Temperature-controlled vinification.

### Food Suggestions

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

## TASTING NOTES

Ruby red with aromas of ripe, red fruits. A nicely structured palate is marked by notes of blackberries, raspberries, blueberries and licorice. There are hints of spices and herbs in the finish.

**80% Grenache, 15% Syrah, & 5% Cinsault grape blend.**

**This wine contains allergens, sulfites.**

SCAN >>

More About  
This Wine



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

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

