

FERRATON

# FERRATON 'LA SOURCE' SAINT JOSEPH ROUGE

SAINT JOSEPH • 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

Grapes are destemmed. Maceration in concrete vats (for a better thermic inertia) for about 4 weeks (depending on the vintage). Extraction made by pumping over and punching down.

### Food Suggestions

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

## TASTING NOTES

This wine pours into an intense ruby color. The nose greets you with a small black berries such as black currant, black berry, violet, with evolution on the liquorice. The palate offers a soft attack, with aromas of red fruits. The back bone of the wine is its minerality and the finish is long and spicy.

**100% Syrah grape blend.**

**This wine contains allergens, sulfites.**

SCAN >>

More About  
This Wine



## ATTRIBUTES

- Available Size: 750mL (6 pc)
- Organic
- ABV%: 13.5
- Class: Red

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

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

