

FERRATON

FERRATON 'PLAN DE DIEU' COTES DU RHONE VILLAGES ROUGE

COTES DU RHONE VILLAGES • 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, pressed and vinified in concrete vats. The vinification is traditional with daily punching down and controlled temperature.

Food Suggestions

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

TASTING NOTES

This wine pours to a deep and intense garnet with violet reflections. The nose is fresh with black fruit notes of blackberry and blackcurrant. The palate has a nice and savory density, with a pleasant freshness. This is a wine which persists on black fruit aromas.

A Grenache, Syrah, Mourvèdre, & Carignan grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



WWW.FERRATON.FR/WINES/HISTORY-TODAY.HTML

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

