

FERRATON

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.

SCAN >>

More About
This Wine



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

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

