

FERRATON

FERRATON 'LES MIAUX'

HERMITAGE ROUGE

HERMITAGE • 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, used to slow the change in temperature, for about four weeks (depending on vintage).

Food Suggestions

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

TASTING NOTES

Fragrant raspberries, cacao and musk perfume this plush, softly textured Syrah. Matured in oak barrels for 14 to 16 months (10% in new barrels), it's a richly concentrated, plummy red spiced with cinnamon and anise. Soft in tannins and yielding in fruit, it's an Hermitage that's approachable much younger than most of its peers.

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

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

