

FERRATON

# FERRATON 'LES MURAILLES' GIGONDAS ROUGE

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## 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 between 3 to 4 weeks at temperatures between 25-30°C.

### Food Suggestions

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

SCAN >>

More About  
This Wine



## ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic
- ABV%: 15
- Class: Red

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

## VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

