

FERRATON

# FERRATON 'SAMORENS' COTES DU RHONE BLANC

COTES DU RHONE • 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

After pressing, the must is cold-settled for 48 hours. Fermentation temperatures are controlled.

### Food Suggestions

Pairs well with pork, rich fish such as salmon and tuna, mature and hard cheese, poultry dishes, and cured meat.

## TASTING NOTES

A bright, pale golden wine with aromas of white flowers and white fruits. Nicely balanced on the palate, the Clairette brings the freshness and the white Grenache brings the body and softness.

**60% White Grenache and 40% Clairette grape blend.**

**This wine contains allergens, sulfites.**

SCAN >>

More About  
This Wine



## ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic
- ABV%: 13.5
- Class: White

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

## VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

