

FERRATON

2016

FERRATON 'LES CALENDES' CROZES HERMITAGE ROUGE

CROZES 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

The grapes are destemmed and the vinification takes place in vats. Extraction made by punching down and pumping over. The maceration lasts around 20 days. Temperature-controlled vinification.

Food Suggestions

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

TASTING NOTES

Intensely ripe, almost inky on the palate, this is a voluptuous Syrah that introduces itself with heady whiffs of clove, dark chocolate and fig. Black plum and cherry flavors are penetrating on the palate but calibrated neatly by pert acidity and plush, easing tannins.

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

