

FERRATON

FERRATON 'SAMORENS' COTES DU RHONE ROUGE

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

The grapes are destemmed and the vinification takes place in vats. The extraction is made by punching down to ensure a good extraction of the tannins. The maceration lasts around 15 days. Temperature-controlled vinification.

Food Suggestions

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

TASTING NOTES

Ruby red with aromas of ripe, red fruits. A nicely structured palate is marked by notes of blackberries, raspberries, blueberries and licorice. There are hints of spices and herbs in the finish.

80% Grenache, 15% Syrah, & 5% Cinsault grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

