

FERRATON

2015

## FERRATON 'LA SOURCE' SAINT JOSEPH BLANC

SAINT JOSEPH • 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. Only the indigenous yeasts are used for the fermentation which occurs at temperatures ranging from 18 to 20°C.

#### Food Suggestions

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

### TASTING NOTES

Ripe citrus and nectarine flavours are lifted by a perfumed, floral note. Medium bodied, with real concentration on the mid-palate and a fresh, balanced finish.

**100% Marsanne 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](http://WWW.FERRATON.FR/WINES/HISTORY-TODAY.HTML)

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

