

FERRATON 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

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

