FERRATON

2020

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