

# Ferraton Père et Fils

France - Vallée du Rhône - Tain l'Hermitage



FERRATON *f* PÈRE & FILS

**Ownership/Founders** Famiglia Chapoutier / Jean Orëns  
Ferraton

**Start of Activity** 1946

**Vitiviniculture** Traditional / Certified Organic

**Hectares** 15

**Bottles produced** 400.000



## CÔTES DU RHONE SAMORËNS

**80% Grenache, 15% Syrah, 5% Cinsault**

**Production area:** Vallée Du Rhône

**Terrain:** arenoso-calcareo, le vigne sono situate sulla riva sinistra Rodano

**Harvest:** manual

**Vinification:** De-stemming of the clusters and maceration for about 3 weeks. during alcoholic fermentation fulling and pumping over

**Refinement:** steel

**Color:** garnet red with ruby highlights

**Fragrance:** aromas of very ripe red fruits

**Flavor:** Good structure, with robust and intense tannins.

Aromas of small ripe fruits and spices

**Alcoholic Grade:** 14% vol

The Ferraton story began in 1946 with Jean Orëns Ferraton, a vigneron who loved his sun-kissed region, the Rhône Valley. His son Michel inherited the same passion and decided to take his father's vineyards to a new level. This led to the creation of Ferraton's first Hermitage, Crozes-Hermitage and Saint-Joseph wines, which were introduced to the world thanks to Michel Chapoutier, a close friend of the Ferratons, who shared his expertise with them. In 1998, the vineyards were converted to organic viticulture before embracing biodynamic farming, a bold step with innovative prospects where respect for the land, the balance of nature and human labour come first. At the same time, Ferraton works with rigour and precision to maintain the land and vines, allowing the art of winemaking to produce subtle wines that confirm a precise identity, an openness to sharing and a friendly atmosphere. Remaining faithful to the legacy of a family tradition, a bond that unites vignerons, is Ferraton's philosophy, where the freedom to imagine blends with the creation of wines that reflect the magnificent terroirs of the Rhône Valley.