

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



CROZES-HERMITAGE CALENDES 100% Syrah

Production area: Vallée Du Rhône

Terrain: depositi alluvionali di origine glaciale con ciottoli, pietre e rocce

Harvest: manual

Vinification: grapes are destemmed and vinification takes place in tanks. Extraction carried out by fulling and pumping over. Maceration lasts about 20 days. Temperature-controlled vinification

Refinement: Partial aging in oak barrels for 12 months before bottling

Color: intense cherry red

Fragrance: aroma of small red fruits, black currants

Flavor: Very aromatic, with notes of red fruits (cherries, raspberries)

Alcoholic Grade: 13% vol

6 hectares in red and 1 in white, among the 15 that make up the property, are the heart of the production of the Domaine Ferraton in the Hermitage hill and are mostly located in the lower and central parts of the hill, as well as in the Crozes-Hermitage. The company was founded in 1946 by Jean Orëns Ferraton with his father-in-law Jean Reverdy: he passed on his passion for wine to his son Michel who developed both the vineyard and the cellar. Owned by the Chapoutier family, Ferraton traditionally vinifies both whites and reds to which are added the "Sélections Parcelles", the highest expression of the terroirs of Vallée du Rhone. Reasoned and respectful viticulture of the territory and man is carried out, with the conversion into organic from 2012 of almost all the parcels of the company, which began in 1998. With its fine and elegant wines, perfectly linked to its terroir, Ferraton is today one of the flagships of the appellation and of the entire Rhone Valley.