

# 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 Parcelaires", 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.