

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



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.