

Ferraton Père et Fils

France - Vallée du Rhône - Tain l'Hermitage





Ownership/Founders Famiglia Chapoutier / Jean Orëns Ferraton Start of Activity 1946 Vitiviniculture Traditional / Certified Organic Hectares 15 Bottles produced 400.000

HERMITAGE LES MIAUX

100% Marsanne

Production area: Vallée Du Rhône

Terrain: substrato argillo-calcareo con ciottoli

Harvest: manual

Vinification: Grape pressing, cold decanting for 24 hours, alcoholic fermentation in thermoconditioned steel (17-21 °C)

with indigenous yeasts

Refinement: 10 to 12 months on the lees, depending on the

vintage, part in steel and part in wood

Color: bright, greenish yellow with golden highlights **Fragrance:** Complex, aromas of quince, pear and honey **Flavor:** rich, honey, peach and apricot flavors. Very persistent

and aromatic

Alcoholic Grade: 13.5% 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.