

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



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

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 Parcellaires", 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.