

# 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



## VIOGNIER IGP

100% Viognier

**Production area:** Saint Joseph and Condrieu

**Terrain:** scisto e granito

**Harvest:** manual

**Vinification:** in stainless steel vats, after light pressing the wine is cold decanted for about 48 hours, fermented with indigenous yeasts

**Refinement:** stainless steel until spring

**Color:** rather deep greenish yellow

**Fragrance:** fine flavors of apricot, pear and jam

**Flavor:** round and fresh

**Alcoholic Grade:** 14.5% 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.