



## Ferraton Pere et Fils, TRADITION, Laudun, AOC Laudun, Blanc, 2024

AOC Laudun, Vallée du Rhône, France

*Colour: bright, pale golden colour with silver and green tints.*

*Nose: aromas of white flower and white fruits. Then, the minerality comes through.*

*Palate: round and smooth attack. The wine shows a lot of minerality. Good length with a slightly salty finish.*

### TERROIR

Limestone and clay soils.

### WINEMAKING

After pressing, the must is cold-settled for 24 to 36 hours. The fermentation temperatures are regulated.

### AGEING

The wine is aged on fine lees in vats and is bottled by the end of the winter.

### VARIETALS

Clairette 60%, Grenache blanc 30%, Roussanne  
10%

14 % VOL.

FERRATON *f* PÈRE & FILS

LAUDUN  
APPELLATION D'ORIGINE PROTÉGÉE  
2024  
*Les Remparts*  
FERRATON PÈRE & FILS

