



Ferraton Pere et Fils, Montmain, AOC Côte Rôtie, Rouge, 2020

AOC Côte Rôtie, Vallée du Rhône, France

Colour: bright, deep ruby colour with violet tints.

Nose: very pure nose with aromas of ripe red fruits (cherry, berry), black fruits with nice floral notes.

Palate: very deep, round and elegant wine, with red fruit aromas. Nice minerality. Very long lasting wine.

TERROIR

Parcel located in the North of the appellation on a beautifully South/South West facing slope. Soils of micaschistes and granite.

WINEMAKING

Grapes are destemmed. Maceration in concrete vats (for a better thermic inertia) for about 3-4 weeks (depending on the vintage). Extraction made by pumping over and punching down.

AGEING

The barrel ageing lasts for 12 to 16 months in French oak.

VARIETAL

Syrah 100%

FERRATON *f* PÈRE & FILS

CÔTE-RÔTIE
APPELLATION D'ORIGINE PROTÉGÉE

LIEU-DIT
Montmain
FERRATON PÈRE & FILS

