



Côtes du Rhône Samorëns, Rouge, 2024

AOC Côtes du Rhône, Vallée du Rhône, France

Fresh and fruity

TERROIR

The vineyards are situated on the left bank of the Rhône. Alluvial soil and gravelly soil.

WINEMAKING

The grapes are destemmed and the vinification takes place in vats.
The extraction is made by punching down to ensure a good extraction of the tannins.
The maceration lasts around 15 days.
Temperature-controlled vinification.

AGEING

In vats.

VARIETALS

Grenache noir 70%, Syrah 30%

14 % VOL.

FERRATON *f* PÈRE & FILS

CÔTES-DU-RHÔNE
APPELLATION D'ORIGINE PROTÉGÉE

Samorëns

FERRATON PÈRE & FILS

