



Côtes du Rhône Samorëns, Blanc, 2025

AOC Côtes du Rhône, Vallée du Rhône, France

TERROIR

Essentially clay-limestone soil.

WINEMAKING

After pressing, the must is cold-settled for 48 hours.
Fermentation temperatures are controlled.

AGEING

Maturing in vats without malolactic fermentation.
Early bottling at the end of winter.

VARIETALS

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

14 % VOL.

FERRATON *f* PÈRE & FILS

CÔTES-DU-RHÔNE
APPELLATION D'ORIGINE PROTÉGÉE

Samorëns

FERRATON PÈRE & FILS

