

Ferraton Pere et Fils, L'Eglantine, AOC Côte Rôtie, Rouge, 2020

AOC Côte Rôtie, Vallée du Rhône, France



Colour: Deep ruby colour.

Nose: Aromas of small red fruits and spices with hints of violet and black olives.

Palate: very long lasting wine with a lot of minerality and elegance. Aromas of truffles leather mixed with a very well integrated oak.

TERROIR

Chlorite and ferruginous mica-schists, gneiss and granite, mixed in loess and earth veins.

Two main slopes stand out :

- "the Côte Brune": Schist with limon and rich in pebbles from the glacial era.

"the Côte Blonde": A lighter soil colour due to the silico-calcareous deposit from the glacial era.

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 and an intense colour.

Maceration lasts from 15-20 days at temperatures between 25-30°C.

AGEING

Ageing in oak casks during 16 to 18 months.

VARIETAL

Syrah 100%

