

LE PARVIS
CHÂTEAUNEUF-DU-PAPE
RED

FERRATON *f* PÈRE & FILS

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GRAPE VARIETY

A majority of Grenache with a small percentage of Syrah and Mourvèdre.

SOIL

Quaternary-era terraces, with large round pebbles at the surface in a red clay matrix.

VINIFICATION

Grapes are destemmed. Maceration for about 20 days. Extraction made by pumping over and punching down.

MATURING

In big oak barrels and vats for 12 to 15 months.

TASTING

Colour: bright, deep garnet colour.
 Nose: complex, aromas of morello cherries and plums, with hints of roasted coffee and cinnamon.
 Palate: fine and smooth tannins.
Fleshy and long-lasting wine.
 Aromas of leather, spices, and garrigue.