

**LES GRANDS  
MÛRIERS  
CORNAS  
RED**

FERRATON *f* PÈRE & FILS



**GRAPE VARIETY**

100% Syrah.

**SOIL**

Part of the vineyard is located on decomposed granite (locally known as "gore"), the rest on clay and limestone soil with alluvial sediments.

**VINIFICATION**

Grapes are destemmed. Maceration for 25 to 30 days. Extraction made by pumping over and punching down.

**MATURING**

In oak barrels for 12 to 14 months.

**TASTING**

Colour: deep ruby colour with purple tints.

Nose: very ripe fruit, raspberry and blackcurrant jam.

Palate: blackberries, spices, morello cherries. Dense, concentrated tannins with good persistence.

