

L'ÉGLANTINE
CÔTE RÔTIE
RED

FERRATON *f* PÈRE & FILS

CÔTE-RÔTIE

APPELLATION D'ORIGINE CONTRÔLÉE

L'Églantine

FERRATON PÈRE & FILS



GRAPE VARIETY

100% Syrah.

SOIL

Mica schist and granite terraces.
South and south east facing.

VINIFICATION

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

MATURING

In oak barrels for 16 to 18 months.

TASTING

Colour: deep ruby colour.

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

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