

SAMORÈNS
CÔTES DU RHÔNE
RED

FERRATON *f* PÈRE & FILS

CÔTES DU RHÔNE

PRODUCTION CÔTES DU RHÔNE CONTRÔLÉE

Samorèns

FERRATON PÈRE & FILS



GRAPE VARIETY

Grenache (80%), Syrah (15%),
 Cinsault (5%).

SOIL

Vineyards situated on the left bank
 of the Rhône. Alluvial and gravelly soil.

VINIFICATION

Grapes are destemmed. Maceration
 for about three weeks. Extraction made
 by pumping over and punching down.

MATURING

In vats.

TASTING

Colour: garnet colour with ruby reflects.

Nose: very ripe red fruit.

Palate: nicely structured with firm
 and meaty tannins. Aromas of small ripe
 fruit and spices.