

SAMORÈNS
CÔTES DU RHÔNE
 WHITE

FERRATON *f* PÈRE & FILS

CÔTES DU RHÔNE

PRODUCTION COLLECTIVE DES VITICULTEURS

Samorèns

FERRATON PÈRE & FILS



GRAPE VARIETY

White Grenache (80%) and Clairette (40%).

SOIL

Essentially clay and limestone.

VINIFICATION

After pressing, the must is cold settled for 48 hours. Fermentation temperatures are controlled.

MATURING

In vats without malolactic fermentation. Early bottling at the end of winter.

TASTING

Colour: bright, pale gold colour with silver tints.

Nose: aromas of white flowers and white fruit.

Palate: nicely balanced wine.

Clairette brings the freshness and white Grenache body and softness.