

LA MATINIÈRE
CROZES-HERMITAGE
RED

FERRATON *f* PÈRE & FILS

CROZES-HERMITAGE

APPELLATION D'ORIGINE CONTRÔLÉE

La Matinière

FERRATON PÈRE & FILS



GRAPE VARIETY

100 % Syrah.

SOIL

Glacial alluvial deposits with a lot of round pebbles, stones and gravel in the districts of Mercuriol and Beaumont-Montoux.

VINIFICATION

The grapes are destemmed and the vinification takes place in vats. Extraction made by punching down and pumping over. The maceration lasts around 20 days. Temperature-controlled vinification.

AGEING

The wine is partly matured in oak barrels for 12 months before bottling.

TASTING

Colour : intense cherry-red colour.
 Nose : aromas of small red fruits and blackcurrants.
 Palate : very round wine with aromas of red fruits (cherry, raspberry)