

LA MATINIÈRE
CROZES-HERMITAGE
WHITE



FERRATON *f* PÈRE & FILS

CROZES-HERMITAGE

UNION DES PROPRIÉTAIRES VITICULTEURS

La Matinière

FERRATON PÈRE & FILS

GRAPE VARIETY

100 % Marsanne.

SOIL

Limestone soil in the district of Mercurol.

VINIFICATION

Pressing of the grapes when they arrive at the winery. Cold setting down of the must (24 to 48 hours).

Temperature-controlled fermentation at 18° to 20°C.

AGEING

Around 10 months on fine lees.

TASTING

Colour : bright pale yellow colour with green tints.

Nose : aromas of acacia, fresh flowers;

Palate : soft and fresh attack, aromas of white peaches, very fruity wine.