

SINGLE VINEYARDS

LES DIONNIÈRES ERMITAGE RED

FERRATON *f* PÈRE & FILS



GRAPE VARIETY

100 % Syrah.
35 years old vines.

SOIL

Clay and limestone, with round pebbles
at the surface.
South exposure.

VINIFICATION

Grapes are destemmed. Maceration in
concrete vats (for a better thermic
inertial), for about four weeks
(depending on vintage).
Extraction made by pumping over and
punching down.

AGEING

The barrels ageing lasts about 14 to 18
months depending on the vintage
(20 to 30% in new oak).

TASTING

Colour : bright, deep ruby colour.
Nose : complex with aromas of flowers
(violet), small red fruit, spices and
liquorice.
Palate : full-bodied, aromas of small red
berries, liquorice. Very long lasting wine
with a lot of elegance.