

# SINGLE VINEYARDS

## LE MÉAL ERMITAGE RED

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FERRATON *f* PÈRE & FILS



### GRAPE VARIETY

100 % Syrah.  
30 year old vines grafted on field.

### SOIL

Terraces of round pebbles.  
Full south exposure situated on the  
hillside of the Méal.

### VINIFICATION

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

### MATURING

The barrels ageing lasts about 14 to 18  
months depending on the vintage  
(30 to 50% in new oak).

### TASTING

Colour : very intense ruby colour.  
Nose : small black fruit, delicate leather  
note.  
Palate : powerful wine with well  
integrated tannins and oak.  
Full-bodied wine to be aged.

