

**LES MIAUX
HERMITAGE
RED**

FERRATON *f* PÈRE & FILS

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APPELLATION D'ORIGINE PROTÉGÉE

Les Miaux

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GRAPE VARIETY

100% Syrah.

SOIL

- clay and limestone subsoil with alluvial soil and pebbles at the surface (Les Dionnières)
- terraces of round pebbles (La Mâal).

VINIFICATION

Grapes are destemmed. Maceration in concrete vats, used to slow the change in temperature, for about four weeks (depending on vintage). Extraction made by pumping over and punching down.

MATURING

In oak barrels for 14 to 16 months depending on the vintage (10% in new barrels).

TASTING

Colour: deep ruby colour.
Nose: black fruit, spices and liquorice.
Palate: powerful and fleshy wine with smooth tannins. Aromas of very ripe black fruit. Long lasting and persisting wine.