

LES MIAUX HERMITAGE WHITE

FERRATON *f* PÈRE & FILS

HERMITAGE
APPELLATION HERMITAGE CONTRÔLÉE

Les Miaux
FERRATON PÈRE & FILS



GRAPE VARIETY

100% Marsanne

SOIL

- clay and limestone subsoil with alluvial soil and pebbles at the surface.
- terraces of round pebbles.
- granite.

VINIFICATION

After pressing, the must is cold settled for 24 hours.

Only the indigenous yeasts are used for the fermentation which occurs at temperatures ranging from 17 to 21°C.

MATURING

After fermentation, the wine is aged on fine lees (partly in oak barrels, partly in vats). The ageing lasts about 10 to 12 months depending on the vintage.

TASTING

Colour: bright, green gold colour with golden tints.

Nose: complex, aromas of quince, pear and honey.

Palate: rich wine, aromas of honey, very ripe fruit (peaches, apricots), very long lasting wine.