

LA SOURCE
SAINT-JOSEPH
 WHITE

FERRATON *f* PÈRE & FILS

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GRAPE VARIETY

100% Marsanne.

SOIL

Slightly acid granite on the right bank of the Rhône on the foothills of the Massif Central.

VINIFICATION

After pressing, the must is cold settled for 48 hours. Only the indigenous yeasts are used for the fermentation which occurs at temperatures ranging from 18 to 20°C.

MATURING

A small part of the wine is fermented in oak barrels, the rest remains in stainless steel vats. The two wines are blended before bottling in the spring following the harvest.

TASTING

Colour: pale yellow colour with green tints.

Nose: mineral, with a gunflint note (characteristic of granite).

Palate: round attack, then expression of the wine's mineral side. Floral and honeyed finish.