

# SINGLE VINEYARDS

## LES OLIVIERS SAINT-JOSEPH WHITE

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FERRATON *f* PÈRE & FILS



### GRAPE VARIETY

50% Marsanne, 50% Roussanne.  
Around 20 year old vines.

### SOIL

«Gore» : decomposed granite.  
Full south exposure on the hillsides  
situated on the commune of Tournon-  
sur-Rhône

### VINIFICATION

After pressing, the must is cold settled  
then put into oak barrels (225 litre  
barrels and 600 litre barrels, 30% new)  
for the alcoholic fermentation.

### AGEING

The malolactic fermentation and the  
ageing are made in barrels. The wine is  
aged on fine lees in barrels for about 8  
to 10 months depending on the vintage.

### TASTING

Colour : bright, pale gold colour  
Nose : aromas of ripe white fruit (white  
peaches), with grilled notes.  
Palate : complex wine with a good  
acidity. Very fat, and very mineral and  
straightforward.