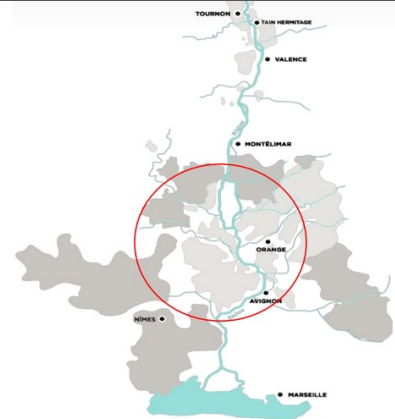




FRANCE

Côtes-du-Rhône Samorëns Blanc

Côtes-du-Rhône



Brand Highlights

- 60% Grenache, 40% Clairette
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The Estate

The Ferraton Père & Fils estate in Tain l'Hermitage was founded in 1946. The Mistral wind makes the Northern Rhône valley cooler than the Southern Rhône and it is reflected in the characteristics of the wine. In 1998, the vineyards began to use biodynamic farming principles in an effort to allow the personality of the terroir to be expressed. In 2004 Michel Chapoutier bought the estate and runs it with some prime vineyard holding in the Northern Rhone as well as negociant releases. In 2013 the entire vinification facility and cellars were updated with state-of-the-art equipment and fermentation tanks sized to their vineyard parcels.

Wine Making

Grapes, picked at the peak of ripeness, are quickly chilled upon arrival at the winery via a chill tunnel. After pressing, the must is cold-settled for 48 hours. Vinification occurs in temperature-controlled stainless-steel tanks where many lots will undergo malolactic fermentation. The wine is then blended and bottled without the use of oak.

Tasting Notes

This bright, pale-golden wine opens to aromas of white fruits and flowers. On the palate, it is nicely balanced with freshness provided by the Clairette while the Grenache gives it body and a gentle softness.

Press

- ◆ 2014 vintage 88 points Vinous
- ◆ 2014 vintage 88 points Wine Spectator
- ◆ 2014 vintage 88 points Wine Advocate

Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 75734 00053 0
- SCC: 1 08 75734 00053 7
- Case (in.): 11.9 X 9.9 x 13.1