



FRANCE

Crozes-Hermitage La Matinière Rouge

Crozes-Hermitage



Brand Highlights

- 100% Syrah from the Northern Rhone
- Excellent value and Unique position in the market
- Intensely elegant

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

The grapes come from Mercuriol and Beaumont-Monteux where Glacial alluvial deposits with plenty of rounded pebbles, stones and gravel are present. After the grapes are destemmed, vinification takes place in thermo-regulated concrete vats. Color and tannins are extracted by both punching-down and pumping-over and this maceration lasts for around 20 days. After vinification, the wine is partially aged in oak barrels for 12 months before bottling.

Tasting Notes

This rich, cherry-red wine has a nose of small red fruits and blackcurrants, smoke and spice. It has an opaque ruby color. In the mouth it is very round flavors of bitter cherry and raspberry, with notes of mocha and olive. The smooth texture and tannin structure provide good persistence finishing with a cracked pepper note.

Press

- ◆ 2015 Vintage **90-92 Points**—Wine Advocate
- ◆ 2014 Vintage **88 Points**—Wine Spectator
- ◆ 2013 Vintage **91 Points**—Vinous

Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 75734 00054 7
- SCC: 1 08 75734 00054 4
- Case (in.): 11.9 x 9.9 x 13.1



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