



FERRATON HERMITAGE LES MIAUX BLANC

£57.60

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SKU: SSFRFHMW

Categories: [Elegant & Complex](#), [Rhône Valley](#), [White](#), [France](#), [Dry](#), [Award-winning](#), [£50 - £99.99](#), [Organic](#)

Since 1946, Ferraton Père & Fils has been settled in the heart of Tain l'Hermitage with strong roots in Crozes-Hermitage, Hermitage and Saint-Joseph, where production still continues today. In the late 90's, Michel Chapoutier joint-ventured with the Ferraton family and brought his expertise with the introduction of biodynamic farming, plot selections approach, as well as the opening to new appellations.

He has since then

continuously invested for the renewal of this hidden gem of the Rhône valley, so that it remains a fully independent estate with its own vineyards, winery and team.

Heading the estate for 10 years, is winemaker Damien Brisset, who has been crafting outstanding Rhône classics from Côtes du Rhône to Côte Rôtie, as well as a collection of single vineyards, expressing all the diversity of the Syrah in the Northern Rhône Valley.

Vintage after vintage, the wines have been acclaimed by the international press for their constant increase in quality, reaching today the highest standards of the Rhône Valley.

Grape Varieties: 100%

Marsanne

Farming Practices: Organic

Tasting Notes: Complex nose, with aromas of quince, pear and honey. Rich palate, with flavours of honey, very ripe

fruits (peaches and apricots).

Awards: Wine Spectator - 94 points & Wine Advocate - 94 points

Sugar Level: 2g/l

Closure: Cork

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