

# FERRATON *f* PÈRE & FILS

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**Ferraton Père et Fils, Lieu-Dit Montmain red 2012 Côte Rôtie** **17**

Drink 2016-2024. Syrah, on mica-based schist. Light bodied and lifted but with some slightly odd sweetness about it too. The sweetness is presumably a 2012 thing. No one could object to this. Fresh, palate-tanning finish.

**Ferraton Père et Fils, Les Miaux red 2012 Hermitage** **17.5**

Drink 2021-2035. Syrah, in oak barrels 14 months. Clay-limestone and galets roulés. Juicy and more approachable than most 2012 Hermitages. Solid and with a meaty, leathery finish. Dry. But not drying. should not disappoint.

**Ferraton Père et Fils, Les Dionnières red 2012 Hermitage** **18**

Drink 2019-2035. Syrah, in oak barrels 14-18 months. Clay-limestone. Liquorice top note on very glossy, worked fruit. A massively concentrated wine that manages not to be too drying. Friendly and impressive. Very clean finish.

**Ferraton Père et Fils, Ermitage Le Méal red 2012 Hermitage** **17.5**

Drink 2021-2033. Syrah, in oak barrels for 14 to 18 months. Galets roulés. Dark purple. Sample is a little tired on the nose. Massive grip on the palate but solid and meaty. Lots of ambition here.

**Ferraton Père et Fils, Les Miaux white 2012 Hermitage** **16.5**

Drink 2016-2023. Marsanne, aged on the lees. Clay-limestone. Relatively neutral nose. Sweet start and floral notes on the palate but a little underpowered for white Hermitage. Pinched – especially on the finish.

**Ferraton Père et Fils, Le Reverdy white 2012 Hermitage** **18.5**

Drink 2016-2030. Marsanne and Roussane, barrel and demi-muid. Limestone and galets roulés. Very bright yellow. Opulent and broad with the soil rather than acidity presumably adding refreshment. Classic example of the style. Herbs. Blossom and coffee notes.