



P. FERRAUD & FILS



MÂCON-VILLAGES

Appellation d'Origine Protégée

P. FERRAUD & FILS LE CHAI DES PLATANES



Region France / Bourgogne / Mâconnais

Grape variety Chardonnay

Soil

Dalcareous brown, siliceous

Tasting notes

This wine looks shiny and subtle with a beautiful golden and straw yellow colour with greenish glints. On the nose, this wine suggests broom, white rose, acacia, honeysuckle, ferns and citrus scents. On the palate, this wine is fresh and easy to drink, dry but fruity.

Food & wine pairings

You may drink this Mâcon Villages "P. Ferraud & Fils" as an aperitif but thanks to its versatile character this wine pairs easily with poultry and veal in cream sauce in winter and with grilled fish, cold antipasti, ratatouille and salads in summer.

Serving temperature At the aperitif, between 10° et 11°C and during the main, between 11 and 12 °C

Ageing potential 2 to 3 years

Story

The Mâcon Villages designation includes about 26 villages. It was recognized in 1937. Situated between the Côte Chalonnaise region and the Roche de Solutré hill, the Mâconnais hills (monts du Mâconnais) spread over about 40 km. Vineyards have been planted since the Gallo-Roman period and had experienced a great success under the protection of Tournus and Cluny abbeys.

