



P. FERRAUD & FILS



FLEURIE

Appellation d'Origine Protégée

P. FERRAUD & FILS CUVÉE 130



Region France / Bourgogne / Beaujolais

Grape variety Gamay Noir

Soil

Granite sand

Tasting notes

This wine has a deep garnet colour. The nose is intense and has a beautiful complexity : morello cherry and raspberry coulis aromas are mixed with licorice and smoked touch. The mouth is full of charm with its silky tannins and supple structure. The aromatic intensity is even there remarkable and gives the impression to munch in ripe fruits. This is a wine full of elegance and freshness.

Food & wine pairings

This Fleurie "Cuvée 130" pairs perfectly with white meat, legs of lamb and poultry.

Serving temperature 13 to 14 °C

Ageing potential 6-7 years

Story

Ferraud Winery is still and indeed alive. By crossing the risks of everyday life of one region, one company, one family.. The fifth generation stays at the helm. We wanted to celebrate this moment and to pay tribute to our great great grandfather Philibert, our great grandfather Tony, our grandfather Antoine and our father Pierre by dedicating them this Cuvée of Fleurie.

