



# P. FERRAUD & FILS



## SAINT-AMOUR

Appellation d'Origine Protégée

## P. FERRAUD & FILS CUVÉE 130



**Region** France / Bourgogne / Beaujolais

**Grape variety** Gamay Noir

### Soil

Sandy clay

### Tasting notes

This wine presents a deep garnet colour with purplish reflects. Intense and complex, it develops elegant and classic notes of black fruits mixed with spices such as pepper and clove. A smoked touch, almost licorice, bring its originality. The mouth is fleshy, structured, with beautiful firm tannins which promise a beautiful cellaring potential. We also find the aromatic complexity of the nose, and especially the elegance, which persists on the finish.

### Food & wine pairings

This Saint Amour "Cuvée 130" pairs perfectly with meat dishes with sauce and strong cheeses.

**Serving temperature** 14 °C

**Ageing potential** 3 to 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 generations 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 Saint-Amour.

