



P. FERRAUD & FILS



MOULIN À VENT

Appellation d'Origine Protégée

P. FERRAUD & FILS LA DYNASTIE DES FERRAUD



Region France / Bourgogne / Beaujolais

Grape variety Gamay Noir

Soil

Granite with a high quantity of manganese

Vinification & ageing

This Moulin à Vent undergoes a long maturation period, which maximises the extraction of colour and tannins. Partially aged in oak barrel.

Tasting notes

A deep purple dress characterizes this Moulin à Vent. The nose is expressive and complex: notes of black cherry and blueberry, black pepper, licorice, hints of undergrowth and leather binding. The palate is fleshy, concentrated, with beautiful firm but coated tannins. The aromas are also complex, with a beautiful expression of fruit and spices. The finish is particularly persistent.

Food & wine pairings

It is an exceptional wine to share around a beautiful piece of roast meat or game. To decant before serving.

Serving temperature 14 °C

Ageing potential You could store it for up to 10 years depending on the vintage and the corking.

Story

This cuvée from Moulin-à-Vent is the real successor of the "Dynasty Ferraud" exceptional vintage that experienced its popularity in the 1990s, when the best Parisian restaurants have chosen to treat their customers. Building on this success of its rich history of experience, Maison Ferraud has chosen today to put this range back to the front line. This is an exceptional vintage, in small quantities, placed under the sign of quality, the know-how and the elegance.

