



P. FERRAUD & FILS



MÂCON ROUGE

Appellation d'Origine Protégée

P. FERRAUD & FILS AOP



Region France / Bourgogne / Mâconnais

Grape variety Gamay Noir

Soil

Limestone and clay origin

Tasting notes

This wine has a dark ruby colour, revealing small red and black fruits such as gooseberry and blueberry aromas blended with notes of underbrush, mushroom and stone fruits. This is a fleshy wine with character, which will soften and become suppler with time. The finish is surprising by its length, subtlety and refinement.

Food & wine pairings

It will go along snails, roasted meat and soft cheese.

Serving temperature 13 to 14 °C

Ageing potential 2 to 3 years

Story

The appellation Mâcon rouge is an AOC (French Label) and an AOP (European Label). This wine is produced in Burgundy, more especially in the Macon vineyards (East of France). Its area benefits from a continental climate and limestone soil. Mâcon rouge was Henri IV's favorite wine. The first crops were planted by monks from Abbey of Cluny. This grape is the oldest one from South of Burgundy.

