



P. FERRAUD & FILS



SAINT-VÉРАН

Appellation d'Origine Protégée

P. FERRAUD & FILS CUVÉE 130



Region France / Bourgogne / Mâconnais

Grape variety Chardonnay

Soil

Clay and limestone

Tasting notes

The dress of this Saint-Veran is tinged with beautiful pale gold reflections. The nose is rich, dominated by yellow flowers and honey notes, completed by pear and a hint of butter. In the mouth, we find the intense bouquet of the nose, emphasized by a well-balance structure with roundness, and a full of freshness finish.

Food & wine pairings

This Saint-Véran "Cuvée 130" pairs perfectly with smooth-flesed fish. It will also match seafood dishes.

Serving temperature 9 to 11 °C

Ageing potential 4 to 6 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-Veran.

