



P. FERRAUD & FILS



MAÇON-FUISSÉ

Appellation d'Origine Protégée

P. FERRAUD & FILS CUVÉE MARIE-JOSÈPHE FERRAUD



Region France / Bourgogne / Mâconnais

Grape variety Chardonnay

Soil

Calcereous brown, siliceous

Tasting notes

This wine looks shiny and subtle with a beautiful golden and straw yellow colour with greenish glints. On the nose, this wine suggests broom, white rose, acacia, honeysuckle, ferns and citrus scents. On the palate, this wine is fresh and easy to drink. Dry but fruity.

Food & wine pairings

This Mâcon Fuissé "Cuvée Marie-Josèphe Ferraud" can be drunk as an aperitif but thanks to its versatile character, this wine also pairs easily with poultry and veal in cream sauce in winter and with grilled fish, cold antipastis, ratatouilles and salads in summer.

Serving temperature At the aperitif, between 10° et 11°C and during the main dish, between 11 and 12 °C

Ageing potential 3 to 4 years

Story

The Mâcon Fuissé designation is, as its name suggests, situated close to the majestic Pouilly Fuissé designation. The Mâcon Fuissé vineyards are so close that in the 1950's they could have been included in the Pouilly Fuissé designation. In the end this designation was called Mâcon Fuissé

