



P. FERRAUD & FILS



POUILLY-FUISSÉ

Appellation d'Origine Protégée

P. FERRAUD & FILS LA DYNASTIE DES FERRAUD



Region France / Bourgogne / Mâconnais

Grape variety Chardonnay

Soil

Jurassic limestone sands on the Solutré area. Marnes and shistes on Fuissé area. The Solutré zone gives mineral wines that are tight, and the Solutré zone brings rich and greasy wines

Vinification & ageing

Traditional Burgundian winemaking. Aging on fines lees during 12 months, partially in oak barrels.

Tasting notes

For the eyes, the colour is a straw-yellow with golden highlights. On the nose, the aroma is complex. It expresses white fruits, dried fruits, toasted bread and touches of cinnamon and linden. On the palate, this wine is rich; it is well-balanced by a good mineral acidity ending on a nice length.

Food & wine pairings

With this Pouilly-Fuissé "La Dynastie des Ferraud", on the sea side, we recommend it with scallops or fish with a sauce cream base. On the land side, it pairs very well with a poultry cream or a cheese platter.

Serving temperature 10 to 12 °C

Ageing potential 4 to 8 years

Awards

• Gilbert et Gaillard 2018, note of 93/100



Story

Here is the heir of "La Dynastie de Ferraud", Maison P. Ferraud & Fils decided to highlight its Pouilly-Fuissé. This exceptional cuvée, in limited quantity, is placed under the sign of the quality, the know-how and the elegance.

