



P. FERRAUD & FILS



BEAUJOLAIS BLANC

Appellation d'Origine Protégée

P. FERRAUD & FILS LES MERRAINS



Region France / Bourgogne / Beaujolais

Grape variety Chardonnay

Soil

Sandy-clay in the North & clay-limestone in the South

Vinification & ageing

Traditional

Tasting notes

Its colour oscillates between pale yellow and sparkling gold with pretty golden glints. On the nose, it develops all the characteristics of the Chardonnay grape variety. The nuances are due to the terroir, the vintage and the vinification. We find perfumes of white flowers such as acacia, hawthorn, linden; and sometimes, fragrances of white peach, apricot, grapefruit; always enhanced by a lemony vivacity. In the mouth, this wine is both harmonious and deep. It is very charming by its soft but strong character.

Food & wine pairings

It is ideal with veined cold meats, snails, mussels or andouillette.

Serving temperature 10 °C

Ageing potential 1 to 4 years, to be consumed young

Story

In 1971, parcels of Chardonnay, on which Beaujolais Blancs were produced, were "requisitioned" to enter the new Saint-Véran appellation. Beaujolais Blanc has therefore become a real "rare pearl", representing 1% of the vineyard's production. It is produced in two distinct areas. The first, located in the South, offers quite rustic wines while the other, located in the North - on the borderline of the Maconese appellations - favours delicacy, just like our selections.

