



P. FERRAUD & FILS



BEAUJOLAIS

Appellation d'Origine Protégée

P. FERRAUD & FILS CUVÉE DES MONTAGNARDS



Region France / Bourgogne / Beaujolais

Grape variety Gamay Noir

Soil

Siliceous clay and clay-limestone

Vinification & ageing

Traditional and semi-carbonic maceration

Tasting notes

Its brilliant robe swings between a bright red and purple. Its nose suggests fresh and powerful aromas of red fruits (redcurrant, strawberry and raspberry). In the mouth, this wine is sweet, aromatic, fruity and easy to drink. We call it "gourmand".

Food & wine pairings

This Beaujolais "Cuvée des Montagnards" pairs marvellously with terrines and light meats.

Serving temperature 12 to 14 °C

Ageing potential 2 to 3 years, to be consumed young

Awards

• Vint. 2017 | 15,50/20 - 2019 Beaujolais Aujourd'hui Magazine No. 21

Story

In the 1930s, Beaujolais was inseparably linked to the cuisine, the gouaille of Lyon's "mothers", the bowling games and the funfair of the Croix-Rousse district in Lyon. Today, the "Beaujolais" appellation corresponds to 10,000 hectares out of more than 20,000 hectares that the entire Beaujolais vineyard represents. It is mainly sold during the Beaujolais Nouveaux period. We also find it throughout the year on wines with more substance and character. Our cuvée was set up by Pierre Ferraud in 1986. We chose to call it "Cuvée des Montagnards" but "Cuvée Nostalgique" or "Cuvée des Jeux de Boules" would have described it just as well. "Simple" Beaujolais is not only new or "primeur". It can also be enjoyed during a time with friends or to be served with classic dishes.

