



P. FERRAUD & FILS



BEAUJOLAIS ROSÉ

Appellation d'Origine Protégée

P. FERRAUD & FILS



Region France / Bourgogne / Beaujolais

Grape variety Gamay Noir

Soil

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

Vinification & ageing

Traditional

Tasting notes

Its robe is bright and salmony. The nose has intense aromas dominated by flowers. In the mouth, it is a delicate, fruity and fresh.

Food & wine pairings

The Beaujolais Rosé from Maison P. Ferraud & Fils is a delicious match for light starters, salads and cold fish or even summer barbecues.

Serving temperature 9 to 10 °C

Ageing potential 1 to 3 years, to be consumed young

Story

Beaujolais produces about 98% of red wine. We can therefore say that this high-quality Rosé stands out from the crowd. We started marketing it in the early 1970s. It is made from the Gamay grape variety like red wines, but with a different process. Indeed, for Rosé, two techniques exist: pressing the grapes without maceration or bleeding the vats (choice of Maison Ferraud).

