



P. FERRAUD & FILS



BEAUJOLAIS-VILLAGES

Appellation d'Origine Protégée

P. FERRAUD & FILS LES MERRAINS



Region France / Bourgogne / Beaujolais

Grape variety Gamay Noir

Soil

Crystalline

Vinification & ageing

Traditional and semi-carbonic maceration

Tasting notes

Its intense and brilliant robe has a steady colour. Its cherry or garnet glints suit it perfectly. The Beaujolais Villages offers red fruit aromas on the nose. In the mouth, it is an elegant wine, with discreet but powerful tannins. Harmonious and sweet, it perfectly expresses the terroir.

Food & wine pairings

The Beaujolais Villages "Les Merrains" is a good match for cold meats and poultry.

Serving temperature 12 to 14 °C

Ageing potential 2 to 4 years

Awards

- Vint. 2017 | 15/20 - 2019 Beaujolais Aujourd'hui Magazine No. 21
- Vint. 2016 | Quotation - Guide Dussert Gerber 2018



Story

The "Beaujolais Villages" appellation covers 6,000 hectares, most of which are located in the Coteaux du sud du Beaujolais. Nevertheless, there are some enclaves scattered between the various Crus. In April 1950, the date of its creation, the A.O.P. Beaujolais-Villages was the first in France to use the term "Villages", a term that has since been used in other vineyards. Since the last century, "Les Merrains" has come mostly from the family property located in Vaux en Beaujolais (also known as Clochemerle).

