



P. FERRAUD & FILS



CHÉNAS

Appellation d'Origine Protégée

P. FERRAUD & FILS LE BOUGNAT



Region France / Bourgogne / Beaujolais

Grape variety Gamay Noir

Soil

Manganese, granitic sand

Vinification & ageing

Traditional and semi-carbonic maceration

Tasting notes

Its deep ruby colour tends towards garnet. It offers a beautiful silky velvet aspect. On the nose, the floral aromas of peony and roses are nuanced by woody and spicy notes, which are more evident as they age. Soft and generous in the mouth, Chénas is a well-structured and complex wine, with a powerful and voluptuous body.

Food & wine pairings

This Chénas "Le Bognat" is perfect with meat in sauce, goats and strong cheeses.

Serving temperature 12 to 14 °C

Ageing potential 5 to 7 years

Story

It is the "rarest" of the Beaujolais Crus. The appellation was named after an oak forest that once covered its hills, until a royal ordinance dated 1316, issued by Philip V the Long, which paved the way for clearing the land. Since then, the trees of the mountain of Rémont were torn down and replaced by the vine. Louis XIII (1601-1643) would have made Chénas his favourite wine. The winegrowers love to say that he did not accept others at his table. Le Chénas has always been our little protégé (230 hectares). It is so close to the Moulin à Vent that it could be far more promoted than it is. Chénas is thus made for a real Beaujolais wine lover.

