



P. FERRAUD & FILS



CHIROUBLES

Appellation d'Origine Protégée

P. FERRAUD & FILS LE CHAMPS EN PENTE



Region France / Bourgogne / Beaujolais

Grape variety Gamay Noir

Soil

Granite and porphyry

Vinification & ageing

Traditional and semi-carbonic maceration

Tasting notes

Its clear and brilliant robe is ruby red. On the nose, this wine is very aromatic. It gives off very fine aromas, mainly floral, with hints of peony and violet. Spicy and herbaceous aromas are also very prominent. In the mouth, red fruit flavours are revealed. Liveliness and tenderness are the main characteristics of this wine; a Cru so sweet.

Food & wine pairings

This Chiroubles "Le Champ en Pente" goes perfectly with cold meats, starters and white meats.

Serving temperature 12 °C

Ageing potential It should be drunk at full fruit during its first years, and not beyond 4-5 years.

Story

It is the highest of the Crus du Beaujolais. This wine is produced in a granite amphitheatre at an altitude of 400 metres. Nevertheless, its altitude does not make it a late-ripening wine: it is often the earliest and most "primeur" of the Crus du Beaujolais.

