



# P. FERRAUD & FILS



## CÔTEAUX DU LYONNAIS

*Appellation d'Origine Protégée*

### P. FERRAUD & FILS



**Region** France / Bourgogne

**Grape variety** Gamay Noir

#### Soil

Sand on granite

#### Vinification & ageing

Traditional and semi-carbonic maceration

#### Tasting notes

Its vermillion red robe has beautiful purple glints. Its nose has a delicate red fruit aroma. In the mouth, the attack is fruity, without too much nervousness. The simplicity of this goudy wine will delight you.

#### Food & wine pairings

The Côteaux du Lyonnais "P. Ferraud & Fils" can be enjoyed with all kinds of dishes, but also as a toast with friends. Like most Beaujolais, it is better when served a little fresh.

**Serving temperature** 11 to 12 °C

**Ageing potential** 2 to 3 years, to be consumed young

#### Story

Cousin of the Beaujolais, the Côteaux-du-Lyonnais is a AOP located on the Coteaux des Monts du Lyonnais vineyard. This vineyard spreads over two main areas about ten kilometres from Lyon around Arbresle and Brignais. It is bounded to the east by the Rhône and Saône rivers, to the west by the Monts du Lyonnais. Finally, the Beaujolais and Côtes du Rhône vineyards are located respectively to the north and south. The vineyard of the Coteaux du Lyonnais covers approximately 37 hectares, grown in 49 communes in the Rhône department, for a total production of approximately 22,000 hectolitres.

