



P. FERRAUD & FILS



FLEURIE

Appellation d'Origine Protégée

P. FERRAUD & FILS CUVÉE 130



Region France / Bourgogne / Beaujolais

Grape variety Gamay Noir

Soil

Granitic arena

Vinification & ageing

Traditional and semi-carbonic maceration

Tasting notes

Its colour is deep garnet. Its intense nose, offers a beautiful complexity. We can find aromas of morello cherries and raspberry coulis. Its mouth is full of charm, with silky tannins and a soft structure. The aromatic intensity is remarkable and gives the impression of biting into ripe fruit. Fleurie Cuvée 130 is a wine full of elegance and freshness.

Food & wine pairings

Fleurie "Cuvée 130" goes perfectly with white meats, legumes and poultry.

Serving temperature 13 to 14 °C

Ageing potential 6 to 7 years

Story

For 130 years, Maison Ferraud has been enriched by the hazards of life of a region, a company and a family... As the fifth generation of this family, we wanted to celebrate this moment and pay tribute to our great-great-grandfather Philibert, our great-grandfather Tony, our grandfather Antoine and our father Pierre by dedicating a special cuvee to them. You will therefore experience all the tradition, authenticity, passion and quite simply the love of the vine and wine that unite the Ferraud family, in this Cuvée 130.

