



P. FERRAUD & FILS



FLEURIE

Appellation d'Origine Protégée

P. FERRAUD & FILS LE REPOSOIR



Region France / Bourgogne / Beaujolais

Grape variety Gamay Noir

Soil

Granitic arena

Vinification & ageing

Traditional and semi-carbonic maceration

Tasting notes

Its robe is intense carmine red. The Fleurie offers a palette of fruity and floral aromas such as iris, violet, rose, red fruit and vine peach. In the mouth, this Cru is elegant and fine. It is a wine that is qualified as "feminine". With age, it evolves towards spicy notes.

Food & wine pairings

The Fleurie "Le Reposoir" matches perfectly with white meats, legs of lamb or poultry.

Serving temperature 13 to 14 °C

Ageing potential 5 to 6 years

Story

The appellation extends over two slopes, one adjoining Chiroubles and the other adjoining Moulin à Vent. This is important in approaching the identity and typicity of this wine. It is often considered as the most feminine of the Crus du Beaujolais, and it is generally the favorite vintage of these ladies. Perhaps it is due to the Madone de Fleurie who, standing at the top of her hill, watches over the vines. The selection we make for "Le Reposoir" is a project that has been followed for more than 20 years by the Maison Ferraud. It is made with wines from the side next to Chiroubles.

