



# P. FERRAUD & FILS



## JULIÉNAS

*Appellation d'Origine Protégée*

## DOMAINE FERRAUD LES RAVINETS



**Region** France / Bourgogne / Beaujolais

**Grape variety** Gamay Noir

### Soil

Schist and granite. Clayey veins.

### Vinification & ageing

Traditional and semi-carbonic maceration

### Tasting notes

Its robe, very intense, is ruby red. Its floral and fruity bouquet offers a whole range of subtle pleasures to the nose. We can find strawberry and redcurrant aromas, mixed with violet and peony aromas and enhanced by cinnamon scents. In the mouth, Julié纳斯 is nervous and robust, elegant and seductive, with a beautiful finish. It is both robust and truculent.

### Food & wine pairings

The Julié纳斯 Domaine Ferraud "Les Ravinets" gently pairs with coqs au vin, game birds or poultry in sauce.

**Serving temperature** 13 to 14 °C

**Ageing potential** 5 to 6 years

### Awards

- Vint. 2019 | Gold Medal - International de Lyon 2020
- Vint. 2018 | Gold Medal - Decanter WWA 2019
- Vint. 2018 | Bronze Medal - Les Grands Vins de France 2019
- Vint. 2017 | Golden Medal - International du Gamay 2019



### Story

Julié纳斯' wine vocation goes back more than two thousand years ago and would be, for Beaujolais, the starting point for the cultivation of the vine. Julienas and Jullié probably owe their names to Julius Caesar himself. It is the leading wine of many journalists, who have more than once extolled it (Victor Peyret and Toto Dubois from the famous satyric newspaper "Le Canard Enchaîné" among). This "Les Ravinets" estate spreads over the commune of Pruzilly, one of the most famous villages in the appellation. It has belonged to the Ferraud family since 1890.

