



# P. FERRAUD & FILS



## MÂCON-FUISSÉ

*Appellation d'Origine Protégée*

## P. FERRAUD & FILS CUVÉE MARIE-JOSÈPHE FERRAUD



**Region** France / Bourgogne / Mâconnais

**Grape variety** Chardonnay

### Soil

Limestone and siliceous brown

### Vinification & ageing

Traditional

### Tasting notes

It has a beautiful straw-yellow gold color, with shiny and gentle glints. On the nose, its aromas suggest broom, white rose, acacia, honeysuckle, fern and citrus fruits. In the mouth, it is both a fresh and drinkable, fruity and dry wine.

### Food & wine pairings

Mâcon-Fuissé "Cuvée Marie-Josèphe Ferraud" can be enjoyed as an aperitif. It is very easy to combine with: poultry and veal in sauce in winter; grilled fish, cold anitpastis, ratatouilles and salads in summer.

**Serving temperature** 10 to 12 °C

**Ageing potential** 3 to 4 years

### Story

The Mâcon-Fuissé appellation is, as its name suggests, very close to the majestic Pouilly-Fuissé. The vines are adjacent and could have at one time (in the 1950s) been linked to the same appellation.

