



P. FERRAUD & FILS



MÂCON ROUGE

Appellation d'Origine Protégée

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Region France / Bourgogne / Mâconnais

Grape variety Gamay Noir

Soil

Limestone soil

Tasting notes

This wine has a dark ruby red colour, revealing small red and black fruits (gooseberry, blueberry) aromas blended with notes of underbrush, mushroom, fruit stone. This is a fleshy wine with character, which will soften and become suppler with time.

Food & wine pairings

It will go along snails, roasted meat and soft cheese.

Serving temperature To be served lightly chilled, at 13° - 14° C. °C

Ageing potential This wine is best drunk within two or three years.

Story

The appellation Mâcon rouge is an AOC (French Label) and an AOP (European Label). This wine is produced in Burgundy, more especially in the Macon vineyards (East of France). Its area benefits from a continental climate and limestone soil. Mâcon rouge was Henri IV's favorite wine. The first crops were planted by monks from Abbey of Cluny. This grape is the oldest one from South of Burgundy.

