



P. FERRAUD & FILS



MÂCON-VILLAGES

Appellation d'Origine Protégée

P. FERRAUD & FILS LE CHAI DES PLATANES



Region France / Bourgogne / Mâconnais

Grape variety Chardonnay

Soil

Limestone brown and siliceous

Vinification & ageing

Traditionnal

Tasting notes

This wine looks shiny and subtle with a beautiful golden and straw yellow colour with greenish glints. On the nose, this wine suggests broom, white rose, acacia, honeysuckle, ferns and citrus scents. On the palate, this wine is fresh and easy to drink, dry but fruity.

Food & wine pairings

You may drink this Mâcon Villages "P. Ferraud & Fils" as an aperitif but thanks to its versatile character this wine pairs easily with poultry and veal in cream sauce in winter and with grilled fish, cold antipasti, ratatouille and salads in summer.

Serving temperature 10 to 12 °C

Ageing potential 2 to 3 years

Story

The Mâcon Villages appellation includes nearly 26 municipalities. It has been recognized since 1937. The Mâconnais hills cover about 40 kilometres between the Chalonnaise coast and the Solutré rock. The vine was planted in Gallo-Roman times and was a great success under the aegis of the abbeys of Cluny and Tournus.

