



P. FERRAUD & FILS



MOULIN-À-VENT

Appellation d'Origine Protégée

P. FERRAUD & FILS LA DYNASTIE DES FERRAUD



Region France / Bourgogne / Beaujolais

Grape variety Gamay Noir

Soil

Granite rich in manganese

Vinification & ageing

This Moulin à Vent enjoyed a very long vatting period, allowing us to extract as much colour and tannins as possible. He also has been partially aged in oak barrels on fine lees.

Tasting notes

Its purple and deep colour is typical of this characterful Moulin à Vent. Its nose is expressive and complex: notes of black cherry and blueberry, black pepper, liquorice, along with notes of underbrush and leather binding. Its mouth is fleshy and dense, with beautiful firm but coated tannins. Its aromas are also complex, with a lovely expression of fruit and spices. Its finish is particularly persistent.

Food & wine pairings

It is an exceptional wine to share with a beautiful piece of roasted meat or game. To be decanted before serving.

Serving temperature 14 °C

Ageing potential Until 10 years

Story

The uniqueness and the exigency are the main criteria for "La Dynastie des Ferraud". Made from a selection of Moulin-à-Vent and Pouilly Fuissé, it is an icon for the Maison Ferraud. Only the best vintages, such as those of 2010 or 2015, have the privilege of being selected for this range, and this, for a limited production (3 000 Moulin-à-Vent & 2 000 Pouilly Fuissé).

