



P. FERRAUD & FILS



POUILLY-FUISSÉ

Appellation d'Origine Protégée

P. FERRAUD & FILS LA DYNASTIE DES FERRAUD



Region France / Bourgogne / Mâconnais

Grape variety Chardonnay

Soil

Calcareous Jurassic soils on the Solutré vines. Marls and schists on the lands of Fuissé. The Solutré plots produce mineral wines, which blend with the Fuissé plots to produce rich and fat wines.

Vinification & ageing

Traditional Burgundy winemaking. Aging on fine lees for 12 months, partly in oak barrels.

Tasting notes

Its colour is straw yellow with golden glints. On the nose, it is complex. Indeed, it develops expressive aromas of white fruits, dried fruits, with hints of cinnamon, lime blossom and toasted bread. In the mouth, it is rich: the perfect balance between a good mineral acidity and a beautiful finish.

Food & wine pairings

This Pouilly-Fuissé "La Dynastie des Ferraud" can be served with dishes from the sea as well as from the land. On the sea side, it pairs nicely with scallops or fish in sauce. On the ground side, it will go very well with poultry with cream or with a cheese platter.

Serving temperature 10 to 12 °C

Ageing potential 4 to 8 years

Awards

• Vint. 2015 | Gold Medal - Guide Gilbert & Gaillard 2019



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).

