



P. FERRAUD & FILS



SAINT-AMOUR

Appellation d'Origine Protégée

P. FERRAUD & FILS CUVÉE 130

Region France / Bourgogne / Beaujolais

Grape variety Gamay Noir

Soil

Siliceous clay

Vinification & ageing

Traditional and semi-carbonic maceration

Tasting notes

Its colour is deep garnet, with purple glints. Its beautiful and intense nose offers notes of black fruit mixed with spices (pepper and cloves). Its mouth is fleshy, well-structured, with nice, fairly firm tannins. We have all the aromatic complexity of the nose and the elegance that persists on the finish.

Food & wine pairings

This Saint Amour "Cuvée 130" goes perfectly with meat in sauce and strong cheeses.

Serving temperature 14 °C

Ageing potential 2 to 6 years

Story

For 130 years, Maison Ferraud has been enriched by the hazards of life of a region, a company and a family... As the fifth generation of this family, we wanted to celebrate this moment and pay tribute to our great-great-grandfather Philibert, our great-grandfather Tony, our grandfather Antoine and our father Pierre by dedicating a special cuvee to them. You will therefore experience all the tradition, authenticity, passion and quite simply the love of the vine and wine that unite the Ferraud family, in this Cuvée 130.

