



P. FERRAUD & FILS



SAINT-VÉРАН

Appellation d'Origine Protégée

P. FERRAUD & FILS CUVÉE 130



Region France / Bourgogne / Mâconnais

Grape variety Chardonnay

Soil

Clay-limestone

Vinification & ageing

Traditional

Tasting notes

Its robe is tinged with beautiful pale gold glints. Its rich nose is dominated by notes of yellow flowers and honey with pear and a buttered note. In the mouth, the intense bouquet of the nose is enhanced by a balanced structure. The finish is full of roundness and freshness.

Food & wine pairings

This Saint Véran Cuvée 130 goes perfectly with smooth flesh fish or with seafood.

Serving temperature 9 to 11 °C

Ageing potential 5 to 7 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.

