



P. FERRAUD & FILS



CÔTE DE BROUILLY

Appellation d'Origine Protégée

P. FERRAUD & FILS 140 ANS



Region France / Bourgogne / Beaujolais

Grape variety Gamay Noir

Soil

Andesite granite (blue stone)

Vinification & ageing

Traditional and semi-carbonic maceration

Tasting notes

Its brilliant purple robe is nuanced with ruby glints. Its nose releases aromas of fresh grapes and iris, sometimes giving off a mineral note. In the mouth, Côte de Brouilly is particularly delicate and nervous. This wine needs to mature to develop all its elegance. Consumed "at the right time", it is distinguished and fleshy.

Food & wine pairings

Our Côte de Brouilly is a perfect match for rabbit civets and cold meats.

Serving temperature 12 to 14 °C

Ageing potential 4 to 5 years

Story

140 years of existence and still the same passion ! Over the years, the P. Ferraud & Fils house has remained faithful to its values : tradition and modernity ; authenticity and typicality. Coming from our beautiful region of south Burgundy, Yves-Dominique, the 5th generation of the family, embodies this philosophy allowing us to offer you, with this prestigious cuvée, a strong and unique moment.

