



P. FERRAUD & FILS



JULIÉNAS

Appellation d'Origine Protégée

P. FERRAUD & FILS DOMAINE FERRAUD LES RAVINETS



Region France / Bourgogne / Beaujolais

Grape variety Gamay Noir

Soil

Schist and granite. Clay veins.

Vinification & ageing

Traditional and semi-carbonic maceration

Tasting notes

Its robe, very intense, is ruby red. Its floral and fruity bouquet offers the nose a whole range of subtle pleasures. We find aromas of strawberry and currant, mixed with aromas of violet and peony and enhanced by cinnamon scents. On the palate, the Julié纳斯 is nervous and full-bodied, elegant and seductive, with good length. It is both robust and earthy.

Food & wine pairings

Julié纳斯 "Domaine Ferraud Les Ravinets" gently accompanies coq au vin, game birds or poultry in sauce.

Serving temperature 13 to 14 °C

Ageing potential 5 to 6 years

Awards

- Vint. 2022 | Bronze Medal: Decanter WWA 2024
- Vint. 2022 | Silver Medal: International Wine Challenge 2024
- Vint. 2022 | Gold Medal: Concours International Gamay 2024

Story

The wine vocation of Julié纳斯 goes back more than two thousand years and would be, for Beaujolais, the starting point of the culture of the vine. Julié纳斯 and Jullié probably owe their names to Julius Caesar himself. It is the pilot wine of many journalists, who have more than once sung its praises. This domain "Les Ravinets" extends over the commune of Pruzilly, one of the most renowned villages of the appellation. It has belonged to the Ferraud family since 1890.

