



DOMAINE DES
FÉRAUD

PUR-ÉTÉ

2022



AOP CÔTES DE PROVENCE



Our terroir in its purest state. A fresh and straightforward blend and natural, without sulfites and other intrants.

- | VARIETIES 52% Cinsault; 48% Cabernet Sauvignon
- | VINIFICATION in stainless steel tanks
- | ALCOHOL 12,5% Vol.
- | RESIDUAL SUGAR 1,8 g/l
- | ACIDITY 2,7 g/l
- | SO2 T < 10 mg/l; no added sulphites
- | BEST DRINKING Serve at 9 ° and young and not too cold, to get the full aromas. Open the bottle 20 minutes before drinking.



WINE & TASTING

Dedicated to organic agriculture, it is obvious to us that a more natural approach is the future of good wines. Since 2017, we make the crazy bet of offering you a completely natural Rosé de Provence. For the Pur-Été, everything starts with the manual harvest of perfectly ripe Cinsault and Cabernet Sauvignon grapes (50/50). After a short „maceration pelliculaire“, we press the whole grapes extremely gently. After that, the whole fermentation and vinification process consists of mastering our thermoregulated tanks with cold and little heat, like good chefs do it. At the end, we wait for our Pur-Été to undergo its „malo“, the second fermentation set in motion by bacteria, during which malic acid molecules are converted into milder lactic acid. Only after this second fermentation a natural wine is so stable that we can bottle it without any additives. Otherwise there would be a risk that it might continue to ferment in the bottle. The malo can hardly be controlled. If it succeeds, the wine is not only stable. By converting the more aggressive malic acid into milder lactic acid, the wine tastes different. Softer, fuller, more special. „Brioché“ is our word for the Pur-Été.



Food and wine pairing suggestion: Roasted figs with goat cheese and honey

TASTING: The colour is apricot with silver hues. The aromatic profile unfolds ashy notes and a fresh tone dominated by citrus fruits, giving way to sweetness and peach aromas. The palate is full and well balanced, marked by soft notes of coffee, torrefaction and peach, leaving a structured and pleasantly persistent finish.

FOOD PAIRING

This natural wine will go perfectly with your grilled meats, but also with more Mediterranean dishes such as poultry with candied lemon and thyme, a tomato salad mozzarella burrata, or a pissaladière. Fresh and dry Rosé wines from Provence are an excellent accompaniment to all kinds of fresh cheeses. We recommend a fresh and mild goat or sheep cheese, such as Etorki or Chavroux, or as alternatives a Brie de Meaux or a mild Comté - a raw milk cheese from the French Jura. Almost any sweet dessert is made for the Pur-Été. How about a red fruit crumble, a rhubarb pieune or a « verrine de Tropicane aux framboises » ?