



DOMAINE DES
FÉRAUD

CARLOTTA 2024



IGP PAYS DES MAURES



A magnificent, fresh and fruity cuvée, blending the finest Provencal grape varieties with aromatic stars.

- | **VARIETIES** Rolle / Vermentino, Ugni Blanc, Sauvignon Blanc, Viognier
- | **VINIFICATION** in stainless steel tanks
- | **ALCOHOL** 11,5% Vol.
- | **RESIDUAL SUGAR** 0,7 g/l
- | **ACIDITY** 3,3 g/l
- | **SO2** T 94 mg/l
- | **BEST DRINKING** Serve at 9 °, young & fresh.

WINE & WINEMAKING

Named after our eldest daughter, this delicious white wine is a must-discover! Admittedly, Viognier and Sauvignon Blanc are not exactly the grape varieties of Provence. However, in combination with the 'white stars' of Provence, Rolle and Ugni Blanc, Carlotta is a charming, fresh and light white blend from the IGP Pays des Maures appellation.



Food and wine pairing suggestion: Grilled squid with parsley

We take the same care with Carlotta as we do with our AOP wines. Hand-picking, a short cold maceration followed by very gentle and slow pressing of the whole bunches.

TASTING NOTE: The colour is clear, a light mustard yellow with hints of grey. The nose is delicate, floral, with aromas of yellow flowers and orange blossom, and fresh hint of citrus fruit. On the palate, the wine has a lovely, straightforward attack. A pleasant natural acidity adds body and length, with a touch of lemon and iodine, leaving a salty, savoury finish.

FOOD PAIRING

On its own, this white is a perfect aperitif. Carlotta goes perfectly with seafood, white meat (poultry, veal, rabbit) and fresh salads full of vitamins. However, our favourite accompaniment for Carlotta is a slightly sour goat's cheese or mild, slightly spicy cheeses such as the Brie de Meaux. To round off an enjoyable meal, we recommend desserts with milk, honey and vanilla flavours to accompany the last sip of Carlotta.