



DOMAINE DES
FÉRAUD

ARÔMES DES MAURES 2024



AOP CÔTES DE PROVENCE



Our “Rosé gastronomique” for the happiness of your palate. Named after our region, fermented in old barriques and limited to 3000 bottles. A superbly different Provence Rosé.

- | **VARIETIES** Cinsault, Grenache, Cabernet Sauvignon, Syrah, Rolle
- | **VINIFICATION** Fermentation and aging in third to fourth passage barriques
- | **ALCOHOL** 12% Vol.
- | **RESIDUAL SUGAR** 0,6 g/l
- | **ACIDITY** 2,7 g/l
- | **SO2** T 85 mg/l
- | **BEST DRINKING** Serve at 9°C. Avoid excessively cool temperatures, the cold masks the aromas. Opt for a beautiful, thin, tulip-shaped glass. A ‘rosé de garde’ that can age for the next 2-3 years. Over time the tertiary aromas will give it its distinctive character.

WINE & WINEMAKING

This « Rosé de garde » revises an old tradition of our estate: a rosé made from tannic grapes and vinified for 4 months in 3-4 year old barriques. We call it „passage en fûts“. A rosé for all year round, fresh, with a beautiful structure and elegant as to its very subtle notes of oak. Recalibrate your palate to appreciate a whole different complexity and richness!



Food and wine pairing suggestion: scampi with cilantro, garlic and chili

Begin a beautiful journey into the land of spices and flowers, to the land of our Arômes des Maures, named after our region.

TASTING NOTE: The colour is apricot, pale and brilliant. The nose is strong and complex: sweet aromas of coconut, vanilla and coffee, lifted by spicy, buttery and roasted notes. On the palate a good structure: body, finesse and length, lovely balanced and accompanied by delicious flavours of coffee and vanilla, leaving a smooth finish.

FOOD PAIRING

In terms of food and wine pairing, forget about barbecues and picnics and turn to other ideas for pairing this rosé. Choose exotic and spicy food which pairs well with ginger or pepper, ceviche, Moroccan dishes and more particularly the Vietnamese cuisine with its finesse, lightness and its subtle perfume of aromatic herbs (coriander, peppermint, Thai basil). Of course, this wine is always a superb alternative to a fresh and light red wine to accompany any kind of meat. If you love cheese we recommend a full-flavoured Gruyère from Switzerland or a mild Comté from the French Jura. For dessert, we like sweet and salty treats with the Arômes des Maures such as a tarte tatin with salted caramel and lavender or a dark chocolate with lemon.