



DOMAINE DES  
FÉRAUD

## EMILIA 2024



IGP PAYS DES MAURES



Our Red for every day. Merlot, Syrah and the sun of the South. A pretty wine of character, both complex and affordable.

- | **VARIETIES** 80% Syrah, 20% Merlot
- | **VINIFICATION** in stainless steel tanks and aging in oak barrel
- | **ALCOHOL** 12% Vol.
- | **RESIDUAL SUGAR** 0,14 g/l
- | **ACIDITY** 2,5 g/l
- | **SO2** T 59 mg/l
- | **BEST DRINKING** Serve at 15°–16° now and until 2028 as the wine develops more complexity.

## WINE & WINEMAKING

Emilia is our red „IGP“. A wine for every day, spicy, fruity and true to our belief that good wine does not have to be a luxury. Two criteria distinguish IGP from AOP wines: The first is the classification of the field. Riverside areas are rarely classified as AOPs. More problems have been found with vines, particularly disease, near floodplains. Secondly, the appellation „Côtes de Provence“, the appellation



*Our pairing suggestion: an authentic ragù alla Bolognese*

„IGP Pays des Maures“ allows the production of a red cuvée with Merlot or Cabernet Franc. Great, classic Bordeaux grapes planted from the Bordeaux region by the former owners of our domain. Our three IGP wines - named after our daughters Carlotta, Roberta and Emilia - receive the same attention as our AOP wines, whether this be during planting, organic cultivation, harvesting or in the cellar.

**TASTING NOTE:** Dark, clean, black cherry colour. The aromatic profile reveals subtle notes of undergrowth and tobacco, followed by aromas of strawberry. The palate is clean, straightforward and consistent, with acidity balanced by tannins and a hint of pepper adding a fresh, savoury tone.

## FOOD PAIRING

A wine for every day. For an evening of „charcuterie and fromage“, pizzas and pasta with spicy sauces, such as spaghetti Bolognese or penne arrabbiata. Perfect to accompany roast beef, lamb or strong, hearty meat dishes such as ‘cassoulet’, beef Goulash with peppers, bacon and lentils or savoury ham. The gourmet suggestion of the Hachette Guide: a seven-hour lamb. Red wines of Merlot and Cabernet Franc with fruity flavours and rich, sweet textures, marry well with the sweet suppleness of Saint-Nectaire, a cow's milk cheese from Auvergne, goat's milk cheeses, such as Pecorino or Manchego, a Beaufort from the Savoyard Alps or hard cheeses, such as Parmesan or old Gouda. If you want to provide some amazement, serve your friends a baroque experiment. Red wines with a chocolate dessert have long been a classic in France. But please do not take milk chocolate! High-quality chocolates with approx. 70% cocoa go much better with red wines, as the texture of a „real chocolate“ harmonizes wonderfully with the mild acidity and roasting aromas of a good red.