



DOMAINE DES
FÉRAUD

SIGNATURE 2022



CÔTES DE PROVENCE



Our best white grapes treated with the greatest care to reveal the full potential of the Vermentino variety.

- | **VARIETIES** 100% Rolle / Vermentino
- | **VINIFICATION** Fermentation and Aging in 12h sandstone amphorae
- | **ALCOHOL** 12% Vol.
- | **RESIDUAL SUGAR** 0,0 g/l
- | **ACIDITY** 2,4 g/l
- | **SO2 T** 20 mg/l
- | **BEST DRINKING** Serve at 9 °; open 30 minutes before serving in a beautiful thin tulip-shaped glass to perceive the aromas and texture.

WINE & WINEMAKING

To show the full potential of the Vermentino variety, we aim for the best for our Signature wine. Nomen est omen! A harvest of the finest grapes by hand, a 10-day maceration of whole bunches followed by slow and gentle pressing, a spontaneous alcoholic fermentation, a malolactic fermentation, ageing in 12-hectolitre amphorae

and, of course, an almost total renunciation of all additives. We have chosen to filter the wine very lightly before bottling. And it is only at that point that we protect the wine with a touch of sulphur. Production is limited to 3200 bottles.



Food and wine pairing suggestion: Turbot with Venus clams

TASTING NOTE: A golden yellow colour with silvery reflections. The nose is powerful, marked by Mediterranean energies, with aromas of pine, resinous wood, volcanic rock, spices, garrigue and notes of candied quince and egg yolk. The palate is powerful and structured, with fresh, spicy and iodised tones, but also marked by softness, fullness and lovely bitters. A richness of touch and salinity lead to a long, lingering finish.

FOOD PAIRING

The 'creamy' nature of this wine pairs perfectly with noble fish like turbot, St Pierre or a Dover sole grilled to perfection with Beurre Blanc or a Béarnaise sauce. For meat lovers, we recommend a lemon chicken or curry, for pasta lovers, a perfect spaghetti carbonara with fresh pepper and for vegetarians asparagus with beautiful buttered potatoes. The quince pate notes go perfectly with sheep's and goat's cheese from Sardinia or Provence. For lovers of sweet treats we recommend an almond cake or the famous Italian Panettone or Colomba di Pasqua.