



DOMAINE DES
FÉRAUD

INDIGÈNE 2022



AOP CÔTES DE PROVENCE



Our top Syrah. Old vines, terroir and our own personal taste. An elegant Syrah with notes of pepper, spices, and herbs from Provence crafted with passion.

- | **VARIETIES** 80% Syrah; 20% Cabernet Sauvignon
- | **VINIFICATION** Spontaneous fermentation in stainless steel tanks, aged in barriques (Stockinger)
- | **ALCOHOL** 12,8% Vol.
- | **RESIDUAL SUGAR** 0,15 g/l
- | **ACIDITY** 2,7 g/l
- | **SO2** T 91 mg/l
- | **BEST DRINKING** A wine to be opened before tasting and decanted. Serve at 16°-17 ° to appreciate its balance of tannins, freshness and spices. Use beautiful flared glasses at the base and closed at the top to perceive the aromas and the wine's generosity.



WINE & WINEMAKING

Like no other red grape variety, Syrah translates different terroirs into aromas and character. This is particularly true of the old vines planted in 1981 and 1983, which are selected for our Indigène. They are rooted up to 20 metres deep to absorb the essence of our terroir: the warmth of summer days, the coolness of nights, the herbs of Pro-



Food and wine pairing suggestion: a saddle of venison

vence and the mistral wind. After manual harvesting and spontaneous fermentation, we first vinified the old Syrah and Cabernet Sauvignon grapes separately in stainless steel tanks. After blending, the wine was aged for 18 months in 2- to 4-year-old barriques and demi-muids from the Austrian master cooper Stockinger.

TASTING NOTE: The colour is a fresh cherry red with purple hues. The aromas are delicate full of finesse and elegance, floral notes accompanied by chocolate and roasted aromas. On the palate, this wine is subtle, ripe and structured by soft, well-coated tannins. Hints of musk, lovely spices and coffee, leave a delicious finish.

FOOD PAIRING

Tasting it solo, perhaps with a good book, jazz or classical music gives the true perception of the Indigène. At the table Syrahs perfectly matches with game, lamb or white meats with a hint of sweetness like a rabbit or a poulet de Bresse. After 5 years the wine will reveal more complex tertiary aromas that call for elaborate dishes, such as a duck breast or a tender venison. A less classic choice: grilled salmon. Syrah marries well with mature hard cheeses produced from cow or sheep's milk. (Parmigiano Reggiano, Sbrinz, Pecorino or Manchego) and with mature and fruity soft cheeses such as Camembert, Münster or Brie de Meaux. Our favorite partner is dark chocolate, perhaps a dark chili chocolate. The mix of bitter chocolate, chili notes and typical Syrah aromas (black currants, spices...) is simply delicious.