



DOMAINE DES
FÉRAUD

SIGNATURE 2023



CÔTES DE PROVENCE



Our best white grapes treated with greatest care. Seven days of maceration, a spontaneous fermentation, a „malo“ and a maturation in a natural stoneware amphoras showing the full potential of the Vermentino grape.

- | **VARIETIES** 100% Rolle / Vermentino
- | **VINIFICATION** Fermentation and Vinification in amphoras
- | **ALCOHOL** 13,5% Vol.
- | **RESIDUAL SUGAR** 0,0 g/l
- | **ACIDITY** 2,4 g/l
- | **SO2** T 26 mg/l
- | **BEST DRINKING** Serve at 9 ° ; Open 20 minutes before serving in a glass with a longer stem and a nice bowl for the optimal perception of the aromas

WINE & WINEMAKING

We wanted the best for our Signature white. Hand-picked, our finest Rolle (Vermentino) grapes were carefully transported in small crates to the winery. After whole bunch maceration in thermo-regulated stainless steel vats for 7 days and gentle pressing, spontaneous alcoholic fermentation and malolactic fermentation took place in



Food and wine pairing suggestion: Turbot with Venus clams

natural stoneware amphorae (Vin et Terre). We chose not to add sulphites and to filter the wine very lightly. The 2023 shows the full potential of the Rolle grape (Vermentino). Production: 3000 bottles. Open 20 minutes before drinking and serve at 9°C.

TASTING NOTE: The colour is intense and clear, a bright yellow. The nose is powerful and deep, marked by mineral notes and aromas of volcanic rock and burnt wood. The palate has good volume, fine balance and smoothness, with notes of gingerbread and ginger, combining freshness and candied fruit, which brings complexity, persistence and a beautiful 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.