



DOMAINE DES
FÉRAUD

SIGNATURE 2024



CÔTES DE PROVENCE



The 2024 Signature is a very light, fresh and only very lightly filtered interpretation of our top Vermentino. Ten days of maceration, a spontaneous fermentation, a „malo“ and a maturation in natural stoneware amphoras show the full potential of the Vermentino grape.

- | **VARIETIES** 100% Rolle / Vermentino
- | **VINIFICATION** Fermentation and Vinification in amphoras
- | **ALCOHOL** 12% Vol.
- | **RESIDUAL SUGAR** 0,19 g/l
- | **ACIDITY** 2,35 g/l
- | **SO2** T 30 mg/l
- | **BEST DRINKING** Serve at 9 °

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 around ten days and gentle pressing, spontaneous alcoholic fermentation and malo-

lactic fermentation took place in natural stoneware amphorae (Vin et Terre). We chose not to add sulphites and to filter the wine very lightly. The 2024 shows the full potential of the Rolle grape (Vermentino). Production: 3000 bottles. Open 20 minutes before drinking and serve at 9°C.



Our pairing suggestion: a real Spaghetti alla Carbonara

TASTING NOTE: The colour is that of pear juice, with green highlights. The nose is frank and intense, expressing itself with purity, the pear and peach aromas giving way to a deeper, mineral framework, mixed with notes of pine and other resinous woods. The palate is precise, with fine balance, where acidity brings a refreshing character, with aromas of cedar, lemon, which bring drinkability to a finish marked by light tannins and a pleasant sweetness.

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.