



DOMAINE DES
FÉRAUD

CUVÉE PRESTIGE 2025



AOP CÔTES DE PROVENCE



Our signature rosé in its new outfit, freshly bottled! A fruity, fresh and well-balanced Côtes de Provence rosé, full of elegance. A wine that evokes celebration, holidays and the Mediterranean spirit.

- | VARIETIES Grenache, Syrah, Cabernet Sauvignon, Cinsault, Rolle
- | VINIFICATION in stainless steel tanks
- | ALCOHOL 12,5% Vol.
- | RESIDUAL SUGAR 0,5 g/l
- | ACIDITY 2,93 g/l
- | SO2 T 96 mg/l
- | BEST DRINKING At 9 ° fresh and young.

WINE & WINEMAKING

Our Cuvée Prestige is our most important wine. By „assembling“ the best of our Cinsault, Syrah, Cabernet Sauvignon, Grenache and Rolle grapes our Cuvée Prestige shall be the most faithful expression of our territory. A fine and well balanced Rosé Côtes de Provence. Elegant, expressive, delicate and of course organic.



Food and wine pairing suggestion: a mixed salad with mozzarella, anchovy and olives

TASTING NOTE: The colour is bright and pale, with peach tones and silvery reflections. The nose is elegant and fresh, dominated by citrus notes of grapefruit, pineapple and banana, enveloped in salty and mineral scents. On the palate precise and beautifully balanced, with natural freshness bringing structure and depth, supporting a certain roundness, while the citrus and banana aromas contribute to a refreshing and persistent finish.

FOOD PAIRING

Our Cuvée Prestige is the perfect wine for vitamin-rich, Mediterranean or vegetarian cooking; with salads, quiche, risotto or pasta. Elegant, fruity, dry, serious in stature and full of summery flavours it will as well accompany all kinds of summer classics such as veal and poultry or grilled fish or meat. Its minerality and its aromatic scents make it also a good companion for spicy dishes. Fresh and dry Rosé wines from Provence are an excellent accompaniment to all kinds of fresh cheeses. We recommend a fresh and mild goat or sheep cheese. For dessert we recommend our Cuvée Prestige with a red fruit tart.