



DOMAINE DES
FÉRAUD

GRANDE CUVÉE 2019



AOP CÔTES DE PROVENCE



The heritage of our Bordeaux history: old Cabernet Sauvignon de Provence. A Cuvée that will age happily at least until 2025.

- | VARIETIES Cabernet Sauvignon, Syrah
- | VINIFICATION Spontaneous fermentation in stainless steel tanks, aged in barriques (Fassbinderei Stockinger)
- | ALCOHOL 14% Vol.
- | RESIDUAL SUGAR 0,81 g/l
- | ACIDITY 2,86 g/l
- | SO₂ T 55 mg/l
- | BEST DRINKING Serve at 16-17° until 2032 to appreciate its balance between tannins, freshness, spices and presence on the palate. Use beautiful flared glasses at the base and closed at the top to perceive the aromas and the wine's voluptuousness.

WINE & WINEMAKING

It is all about our Cabernet Sauvignon „Vieilles vignes“, planted between 1951 and 1978. 40-70 year old vines, when properly handled, produce outstanding wines. Old vines are rooted more deeply, are more resistant to drought, produce smaller crops. The average yields decrease leading to more concentrated, intense wines. In brief old vines taste more intense and profound, they embody „terroir“. In our case, the heat of the



Suggestion accords mets-vins : pigeon avec purée de navets et légumes

summer days, the freshness of the nights and the Mistral. After a manual harvest we first vinified the old Cabernet Sauvignon and the old Syrah separately in temperature-controlled stainless steel vats. After blending the wine is aged for about 15 months in new and 2-4 year old barriques as well as 600 litre „Demi Muids“. A wine to keep for another five to eight years.

TASTING NOTE: A deep purple colour with purplish-blue tints. The nose reveals a pleasant sweetness, with notes of compote, freshness, with a mineral tone and a hint of flint, and depth, marked by humus. On the palate, the wine is full-bodied and beautifully balanced, evolving towards a powerful finish, with tannins that become more refined, and where cherry aromas and hints of tobacco contribute to the delicacy and drinkability of the finish.

FOOD PAIRING

Tasting it without accompaniment - perhaps with a book or classical music - gives the true perception of the Grande Cuvée. At the table, grilled meats such as veal chops, leg of lamb or lamb chops go perfectly with young vintages. From 5 years old, the wine reveals more complex tertiary aromas. It becomes a winter or autumn wine that calls for more elaborate dishes, a duck breast, a bloodied pigeon. Stay with extra mature hard cheeses, a Parmigiano Reggiano made from cows' milk, or a mature Gouda. If you need a dessert, opt for an excellent dark chocolate mousse.