



DOMAINE DES  
FÉRAUD

# BLANC DE ROLLE 2025



AOP CÔTES DE PROVENCE



« Un blanc diablement gourmand » as to the Guide Hachette 2024. Often overlooked, Rolle (Vermentino) produces well-balanced, aromatic wines with potential for ageing and evolution.

- | VARIETIES 100% Rolle / Vermentino
- | VINIFICATION in stainless steel tanks
- | ALCOHOL 12% Vol.
- | RESIDUAL SUGAR 1,15 g/l
- | ACIDITY 3,30 g/l
- | SO<sub>2</sub> T 68 mg/l
- | BEST DRINKING Serve at 9 ° ; Choose a tall glass to facilitate the perception of the aromas

## WINE & WINEMAKING

Rolle (Vermentino) is one of the most demanding and stand alone varieties of Mediterranean white wines. Vermentino wines will certainly receive more attention over the coming years. We do everything we can for our Rolle. Picking by hand, a vinification in whole bunches to enrich the range of aromas of the wines and a slow and gentle pressing under inert gas to protect the pressed juices from oxidation.



*Our food and wine pairing suggestion: a fresh salad of fennel, oranges and olives*

**TASTING NOTE:** The colour is light and sparkling, with greenish highlights. The aromatic profile unfolds with finesse, intensity and depth, in a freshness that evokes citrus, orange blossom and herbal tea. On the palate straightforward and precise, with volume on the attack and a lovely freshness that provides structure, enhancing the fruit and citrus notes. The finish is smooth, indulgent and mouth-watering.

## FOOD PAIRING

Vermentino-Wines are lovely to accompany fresh fish, shellfish, scallops, spaghetti alle vongole, seafood risotto or a Niçoise salad. They are also sublime with white meat (such as veal) or a lemon chicken served with fresh coriander, sun-dried tomatoes or black olives. Do you enjoy asparagus, often considered the 'enemy of wine'? Let yourself be seduced by our Blanc de Rolle! Although asparagus, with its strong root flavour, is often difficult to pair with wine, the combination with Rolle proves surprising. We suggest you to try our Blanc de Rolle with cheese from Sardinia. The world's most famous cheese from Sardinia is the Pecorino. Other popular cheeses from Sardinia are the Provolette (cow's milk) and the usually only short-ripened goat cheese Caprini. Great desserts to go with the Rolle are an almond tart with a delicate hint of lemon or orange flavor or simply a caramel chocolate with a crystalline hint of fleur de sel.