



DOMAINE DES
FÉRAUD

ANNROSÉ BRUT NATURE



IGP PAYS DES MAURES

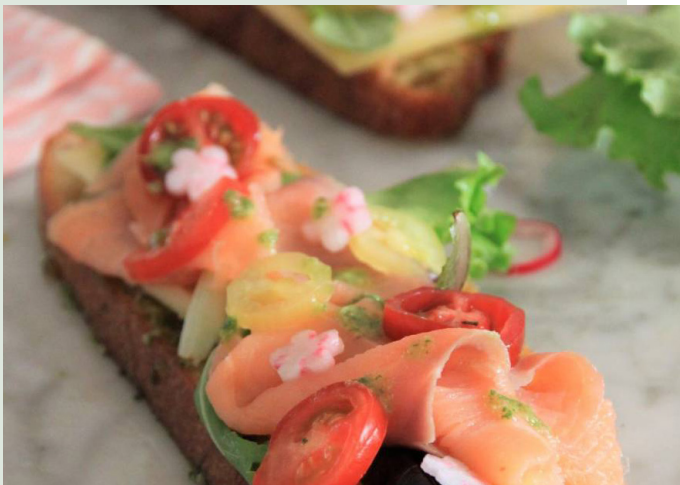


Our sparkling wine – a rosé, of course – has been produced using the “Methode Provençal” a special kind of bottle fermentation. Fine bubbles and a persistent freshness on the palate make it an ideal aperitif for small and large festivities.

- | **VARIETIES** Cinsault, Cabernet Franc, Cabernet Sauvignon, Rolle
- | **VINIFICATION** Méthode Provençal (bottle fermentation)
- | **ALCOHOL** 12% Vol.
- | **RESIDUAL SUGAR** 0,0 g / l
- | **BEST DRINKING** Serve at 9 °, avoid too cold temperatures, low temperatures mask the aromas

WINE & TASTING

Our sparkling Annrosé is produced using a méthode traditionnelle (bottle fermentation). This process, known as the „Méthode Champenoise“ takes at least 24 months for our Annrosé. There are two particularities in the production of our Annrosé: Firstly, we work according to the „Méthode Provençale“ that is supposed to keep the wines fresher and lighter. Generally when making sparklers according to the Champenoise or traditional method one adds yeast and sugar for the



Food and wine pairing suggestion: fresh bread with smoked salmon, pesto, radish and basil

second fermentation. If you do that you will inevitably increase the alcohol contents. In the Provence method we remove part of the must of the still wine. We keep it in a deep-freeze storage before using to start the second fermentation in the bottle. As we add no sugar our sparkler has the same alcohol level as the original still wine. Secondly our sparkling wine is a Brut Nature, as we do not add any sugar as a dosage after disgorging. Another term for Brut Nature is Zero dosage. The Provence method is still at an experimental stage and the wines do not have an AOC/AOP status. However, given the increasing international interest in bubbles from Provence we hope for an own and distinct appellation in the years to come.

TASTING: A delicious, light and invigorating sparkling wine that simply radiates cheerfulness and joy. Dry, fruity and fresh with an elegant sparkle. A fine nose with floral aromas and hints of white fruits.

FOOD PAIRING

Amongst the numerous cocktail ideas using rosé sparkling wine, we recommend a Brut Annrosé with freshly squeezed grapefruit juice. Dry, sparkling wine – such as Brut Annrosé – gets along with exotic spices such as saffron, cardamom, vanilla, cinnamon, nutmeg as well as cumin, coriander or turmeric. Last but not least: a sparkling rosé is always perfect for those meals for which beer is recommended such as sauerkraut, fried potatoes or savory pancakes. Simply take Annrosé to your next picnic with roasted chicken, spicy sausages and freshly baked bread. The combination of rosé sparkling wine and cheese is not often found. Our personal recommendation is fa Saint-Nectaire or ricotta cheese with red fruits. Our dessert favourites to accompany Brut Annrosé are fresh, red summer berries, slightly tart dishes with blood orange or a grapefruit sorbet.