



DOMAINE DES
FÉRAUD

SIGNATURE 2021



CÔTES DE PROVENCE



Our best white grapes treated with greatest care. Eight days of maceration, a spontaneous fermentation, a „malo“ and a maturation in egg shaped concrete wine tanks show the full potential of the Vermentino grape.

- | VARIETIES 100% Rolle / Vermentino
- | VINIFICATION in „œuf de Beaune“
- | ALCOHOL 12,5% Vol.
- | RESIDUAL SUGAR 0,0 g/l
- | ACIDITY 2,6 g/l
- | SO2 T 55 mg/l
- | BEST DRINKING Serve at 9 ° ; Open 20 minutes before serving in a glass with a longer stem and a nice bowl for the optimal perception of the aromas

WINE & TASTING

For our Signature we did our very best. Hand-picked, our best Vermentino grapes were transported with the greatest care in small bins to the winery. After a maceration in thermo-regulated stainless steel vats for 8 days and a careful pressing, the alcoholic and malolactic fermentations as well as the aging took place in a concrete „Cœuf de Beaune“.



Food and wine pairing suggestion: Turbot with Venus clams

We chose not to filter the wine before bottling. The Signature shows the full potential of the Rolle Vermentino grape. The production of this first vintage is limited to 2500 bottles.

TASTING: The colour is golden yellow with nice silver reflections. The aromatic profile is complex, subtle, mineral, with aromas of Mediterranean nature, wild, with notes of garrigue, pine, fennel and spices. The palate is rich and structured, with notes of butter, dry spices and toast, accompanied by tannins, nice bitter notes, a pleasant richness and a salinity that lead to a very long and persistent finish.

FOOD PAIRING

Our Signature goes perfectly with all fish dishes. We recommend turbot, St. Pierre or sole grilled to perfection with Beurre Blanc or a Béarnaise sauce. Vermentino wines are also excellent companions for seafood, for example a fresh carpaccio of scallops with citrus and passion fruit. For meat lovers, we recommend pork tenderloin, lemon chicken or curry, and for vegetarians, green or white asparagus with beautiful buttered potatoes. For Vermentino wines, we recommend sheep and goat cheeses from Provence or Sardinia. We love all kinds of almond cakes with our Signature. Even better with Vermentino wines are the famous Italian holiday sweets like a Panettone or a Colomba.