



DOMAINE DES
FÉRAUD

CUVÉE PRESTIGE 2021



AOP CÔTES DE PROVENCE



Incomparable Provence ! A first class Rosé, elegant, expressive, delicate. A wine that evokes holidays and truly embodies the spirit of the Mediterranean. A pleasure to share.

- | VARIETIES 35% Cinsault, 30% Grenache, 15% Syrah, 15% Cabernet-Sauvignon, 5% Rolle
- | VINIFICATION in stainless steel tanks
- | ALCOHOL 12% Vol.
- | RESIDUAL SUGAR 1,2 g/l
- | ACIDITY 3,2 g/l
- | SO2 T 92 mg/l
- | BEST DRINKING At 9 ° fresh and young.

WINE & TASTING

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: The colour is glittering, peachy with silver hues. The aromatic relief is elegant, refined, with notes of musk, grenadine, blackcurrant, enhanced by a menthol tone. The palate has tension, vitality, a beautiful acidity that accompanies the aromatic character of citrus fruits, grapefruit and lemon zest, leaving a crisp and yummy finish through its delicate tannins at the end.

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.