



DOMAINE DES  
FÉRAUD

## CUVÉE PRESTIGE 2022



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 33% Cinsault, 31% Grenache, 16% Syrah, 8% Cabernet-Sauvignon, 12% Rolle
- | VINIFICATION in stainless steel tanks
- | ALCOHOL 12,5% Vol.
- | RESIDUAL SUGAR 1,4 g/l
- | ACIDITY 2,7 g/l
- | SO<sub>2</sub> T 110 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 clear, elegant and pale, salmon with greyish hues. The nose expresses itself with charm and intensity, with aromas of box flower which evolve towards notes of passion fruit and lychee. On the palate, the wine is precise, elegant and well-crafted, with notes of coffee and mango that accompany a crisp and delicate finish.

## 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 a red fruit tart or - for the ambitious - a strawberry carpaccio with Tête des Moine and raspberry balsamic vinegar.