



DOMAINE DES
FÉRAUD

EMILIA 2021



IGP PAYS DES MAURES



Our Red for every day. Merlot, Syrah and the sun of the South. A pretty wine of character, both complex and affordable.

- | VARIETIES Merlot, Syrah
- | VINIFICATION in Provençal concrete and stainless steel tanks
- | ALCOHOL 12,5% Vol.
- | RESIDUAL SUGAR 0,15 g/l
- | ACIDITY 3,0 g/l
- | SO2 T 70 mg/l
- | BEST DRINKING Serve at 15°-16° now and until 2028 as the wine develops more complexity.

WINE & TASTING

Emilia is our red „IGP“. A wine for every day, spicy, fruity and true to our belief that good wine does not have to be a luxury. Two criteria distinguish IGP from AOP wines: The first is the classification of the field. Riverside areas are rarely classified as AOPs. More problems have been found with vines, particularly disease, near floodplains. Secondly,



Food and wine pairing suggestion: Pasta with truffles from Provence

the appellation „IGP Pays des Maures“ allows the production of a red cuvée with Merlot or Cabernet Franc. Great, classic Bordeaux grapes planted from the Bordeaux region by the former owners of our domain. Our three IGP wines - named after our daughters Carlotta, Roberta and Emilia - receive the same attention as our AOP wines, whether this be during planting, organic cultivation, harvesting or in the cellar.

TASTING: The colour is deep, ripe, with purple highlights. The aromas express themselves with elegance, releasing delicate floral and volatile notes, peony, mingling with greedy aromas of strawberry, black fruit and chocolate. The palate is crisp, fresh, with a peppery, spicy tone, highlighting the fruit and milky notes, leaving a tender, rich and persistent finish.

FOOD PAIRING

A wine for every day. For an evening of „charcuterie and fromage“, pizzas and pasta with spicy sauces, such as spaghetti Bolognese or penne arrabiata. Perfect to accompany roast beef, lamb or strong, hearty meat dishes such as ‘cassoulet’, beef Goulash with peppers, bacon and lentils or savoury ham. The gourmet suggestion of the Hachette Guide: a seven-hour lamb. Red wines of Merlot and Cabernet Franc with fruity flavours and rich, sweet textures, marry well with the sweet suppleness of Saint-Nectaire, a cow's milk cheese from Auvergne, goat's milk cheeses, such as Pecorino or Manchego, a Beaufort from the Savoyard Alps or hard cheeses, such as Parmesan or old Gouda. If you want to provide some amazement, serve your friends a baroque experiment. Red wines with a chocolate dessert have long been a classic in France. But please do not take milk chocolate! High-quality chocolates with approx. 70% cocoa go much better with red wines.