



DOMAINE DES  
FÉRAUD

# INDIGÈNE

2019



AOP CÔTES DE PROVENCE



Our Syrah “haute de gamme” that expresses our personal taste. Chiselled with passion and our terroir.

- | VARIETIES 80% Syrah; 20% Cabernet Sauvignon
- | VINIFICATION Spontaneous fermentation in stainless steel tanks, aged in barriques (Seguin Moreau, Stockinger)
- | ALCOHOL 14% Vol.
- | RESIDUAL SUGAR 0,1 g/l
- | ACIDITY 2,7 g/l
- | SO2 T 98 mg/l
- | BEST DRINKING A wine to be opened a few hours before tasting and decanted. Serve at 16°-17 ° to appreciate its balance of tannins, freshness and spices. Use beautiful flared glasses at the base and closed at the top to perceive the aromas and the wine's generosity.

## WINE & TASTING

For the Indigène we use just one out of our 5 hectares of Syrah. Old vines, planted in 1981 and 1983. The yields are small but the wine made of these grapes is our favorite red. Concentrated, intense and spicy, a wine that simply embodies our „terroir“: the heat of the summer days, the freshness of the nights, the power of the Mistral and the herbes of Provence.



*Food and wine pairing suggestion: a saddle of venison*

After a manual harvest we first vinified the old Syrah and the old Cabernet Sauvignon separately in temperature-regulated stainless steel tanks. After blending the wine is aged for about 15 months in new and 2-4 year old barriques as well as 600 litre „Demi Muids“.

**TASTING:** The colour is black cherry, with purple reflections. The bouquet is deep and explosive, with blackberry, cocoa, clove, flint, toast, game and smoky aromas coming through after some airing. The palate has a beautiful texture, grain, fine tannins, gravel and notes of flint reinforce the freshness. The minerality and a gentle tannic tension on the finish make it very drinkable, leaving a slight hint of bitterness and notes of cocoa on the finish.

## FOOD PAIRING

Tasting it solo, perhaps with a good book, jazz or classical music gives the true perception of the Indigène. At the table Syrahs perfectly matches with game, lamb or white meats with a hint of sweetness like a rabbit or a poulet de Bresse. After 5 years the wine will reveal more complex tertiary aromas that call for elaborate dishes, such as a duck breast or a tender venison. A less classic choice: grilled salmon. Syrah marries well with mature hard cheeses produced from cow or sheep's milk. (Parmigiano Reggiano, Sbrinz, Pecorino or Manchego) and with mature and fruity soft cheeses such as Camembert, Münster or Brie de Meaux. Our favorite partner is dark chocolate, perhaps a dark chili chocolate. The mix of bitter chocolate, chili notes and typical Syrah aromas (black currants, spices...) is simply delicious.