



DOMAINE DES FERAUD

AOC Côtes de Provence

DVP

Rosé

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

Located in Provence, in Vidauban, Domaine Des Feraud is an emblematic property of the region, specializing in the production of elegant and structured rosé wines. With a vineyard of 25 hectares, the estate benefits from a terroir of sands and rolled pebbles, giving its wines great finesse and beautiful minerality. The vines are cultivated organically, with particular attention to biodiversity and soil preservation. The harvest is done at night to preserve the freshness of the grapes and ensure optimal aromatic expression. The rosés from the estate reveal subtle aromas of citrus, red fruits, and white flowers, with a fresh and balanced palate. A domain that perfectly embodies the elegance of great rosés from Provence.

VARIETALS

Cinsault, Cabernet sauvignon, Syrah, Rolle

WINEMAKING

Fermentation and ageing take place in barrels that have been used three to four times previously.

AGEING

Made from a tannic grape variety and aged in barrels for four months, this is a rosé suitable for year-round enjoyment.

SERVING

Serve at 10°C.

AGEING POTENTIAL

Enjoy all year long

TASTING

The robe is pale, brilliant, with a peach hue and sandy nuances. The nose is delicate and complex, with floral notes of lilac and rose blending with fresh tones of spice, pepper, and vanilla. On the palate, this rosé is crisp and indulgent, offering candy and peach aromas, a vibrant touch of ginger, and a savory quality from its light, structured tannins. These elements bring depth, zest, and a persistent finish.

VISUAL APPEARANCE

Pale peach, bright, with sandy highlights

AT NOSE

Lilac, rose, spices, pepper, vanilla

ON THE PALATE

Crunchy and flavorful, with peach, candy, ginger, savory tannins, and a persistent, zesty finish

FOOD PAIRINGS

Forget the usual BBQs and picnics this rosé invites more refined pairings: exotic and spiced dishes with ginger, ceviches, Moroccan cuisine, and especially Vietnamese cuisine, known for its finesse, lightness, and aromatic herbs (coriander, peppermint, Thai basil).

It's also a great alternative to a light chilled red with all types of meat.

Cheese lovers will enjoy it with a fine, aromatic Swiss Gruyère or a delicious Jura Comté.

For dessert, it pairs beautifully with sweet-savory treats like salted caramel lavender tarte Tatin or dark chocolate with lemon.

PRODUCTION VOLUME

3 000

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.