



DOMAINE DES FERAUD

AOC Côtes de Provence

DVP

White

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

Vermentino 100%, Rolle

WINEMAKING

Whole-cluster maceration for 8 days, spontaneous fermentation, a full malolactic conversion (“malo”), and aging in a concrete egg revealing the full potential of the Vermentino grape.

AGEING

Aged in a concrete egg.

SERVING

Serve at 10–12°C.

AGEING POTENTIAL

2 to 3 years

TASTING

The wine shows a golden-yellow hue with lovely silver highlights. Its aromatic profile is complex, subtle, and mineral, evoking Mediterranean wildness with notes of garrigue, pine, fennel, and spices. On the palate, it is rich and structured, delivering buttery nuances, dried spice, grilled bread flavors, fine tannins, pleasant bitterness, tactile richness, and a saline touch that leads to a long, lingering finish.

VISUAL APPEARANCE

Golden yellow with silver highlights

AT NOSE

Garrigue, pine, fennel, dried herbs, Mediterranean spice

ON THE PALATE

Rich, structured, with buttery, spicy, saline, and slightly bitter elements; long finish

FOOD PAIRINGS

This versatile Vermentino pairs beautifully with:

Grilled white fish: turbot, John Dory, or sole—especially with beurre blanc or béarnaise sauce

Seafood: fresh scallop carpaccio with citrus and passion fruit

White meats: pork tenderloin, lemon chicken, or curry

Vegetarian fare: green or white asparagus with buttered potatoes

Goat and sheep cheeses from Provence or Sardinia

Almond-based desserts: Italian festive cakes like Panettone or Colomba di Pasqua make a wonderful match

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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