



DOMAINE DES FERAUD

IGP Var
Sparkling Brut Nature Rosé
DVP | 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 franc, Cabernet sauvignon, Rolle

WINEMAKING

Féraud's sparkling wine is crafted using the traditional (Champenoise) method, involving a second fermentation in bottle lasting at least 24 months. There are two distinctive features in the production of our Annrosé:

First, we apply the "Provençal Method," which helps preserve freshness and lightness in the wine. Unlike the traditional Champenoise method, which adds yeast and sugar for the second fermentation (raising alcohol content and weight), the Provençal method involves reserving part of the must from the base wine and freezing it. This frozen must is then reintroduced into the bottle for the second fermentation instead of adding sugar. As a result, the sparkling wine retains a "normal" alcohol content, similar to a still wine.

Second, our Annrosé is a Brut Nature, meaning no sugar is added after disgorgement a style also known as "Zero Dosage." The Provençal method is still experimental, and these wines currently have no AOC/AOP status. However, due to growing international interest in sparkling wines from Provence, we hope to gain a dedicated designation such as "Rosé Effervescent de Provence" within the next two to three years.

AGEING

At least 24 months on lees in bottle.

SERVING

Serve at 8–12°C.

AGEING POTENTIAL

Enjoy all year long

TASTING

Brut, with a fine and elegant stream of bubbles. The nose reveals white flowers and, on the finish, white fruit aromas. A crisp, dry, and persistent freshness on the palate.

VISUAL APPEARANCE

Fine bubbles

AT NOSE

White flowers, white fruits (on the finish)

ON THE PALATE

Dry, finely sparkling, persistent freshness

FOOD PAIRINGS

The ideal companion for aperitifs, whether small celebrations or grand occasions.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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