

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE DES FERAUD

AOC Côtes de Provence

Rosé

**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 35%, Grenache 30%, Syrah 15%, Cabernet-Sauvignon 15%, Rolle 5%

WINEMAKING

Fermented in stainless steel tanks.

SERVING

Serve at 10°C.

AGEING POTENTIAL

Enjoy all year long

TASTING

The wine shows a sparkling peach hue with silvery nuances. The aromatic profile is elegant and refined, with notes of musk, grenadine, blackcurrant, and a hint of menthol. On the palate, it offers tension, liveliness, and beautiful acidity, accented by citrus characters grapefruit and lemon zest. It finishes with a crisp, mouthwatering texture and delicate tannins lingering at the end.

VISUAL APPEARANCE

Bright peach with silver highlights

AT NOSE

Musk, grenadine, blackcurrant, menthol

ON THE PALATE

Crisp, vibrant, citrus-driven, with fine tannic grip and a refreshing finish

FOOD PAIRINGS

Our Cuvée Prestige is the perfect wine for vitamin-rich, Mediterranean, or vegetarian dishes think salads, quiches, pizzas, risottos, or pasta. As a refreshing yet complex and elegant rosé, it also pairs naturally with summer delicacies like veal, poultry, seafood, or grilled meats. Its aromas and minerality complement spicy dishes perfectly.

Its refreshing character makes it a great match with all kinds of fresh, mild, and aromatic cheeses from goat or sheep's milk, such as raw milk tommes or brousse.

For dessert, we recommend serving red fruit tarts alongside our Cuvée Prestige.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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