



# 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.

## VARIETAL

Rolle 100%

## HARVEST

The grapes are hand-harvested.

## WINEMAKING

Whole-cluster fermentation with stems enhances the aromatic complexity of the wine. Pressing is slow and gentle, performed under inert gas to protect the juice from oxidation. Fermentation takes place in stainless steel vats.

## SERVING

Serve at 10–12°C.

## AGEING POTENTIAL

2 to 3 years

## TASTING

The robe is bright yellow with mustard tones and greenish highlights. The nose is intense and expressive, revealing rose, lychee, and an exotic core that evolves into notes of candied orange and brioche. On the palate, it shows lovely volume, with peppery and exotic tones maintaining refreshing tension and a complex, structured, and indulgent finish.

## VISUAL APPEARANCE

Bright yellow with greenish highlights

## AT NOSE

Rose, lychee, candied orange, brioche

## ON THE PALATE

Voluminous, peppery, exotic, fresh and structured with a gourmet finish

## FOOD PAIRINGS

Think asparagus the supposed enemy of wine? Let our Blanc de Rolle change your mind. Asparagus, often difficult to pair due to its earthy character, finds a surprising match in Rolle's minerality and stony, even vegetal notes. Vermentino also pairs beautifully with fresh fish, shellfish, scallops, spaghetti alle vongole, risotto ai frutti di mare, or a Niçoise salad. Elegant with white meats (like veal) and sublime with lemon chicken with fresh coriander, sun-dried tomatoes, or black olives. Finish your meal with classic Sardinian cheeses Pecorino, Provolette (cow's milk), and Caprini (goat cheese) or with an almond tart delicately flavored with lemon or orange, or dark chocolate with caramel shards and a touch of sea salt.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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