



DOMAINE DES  
FÉRAUD

# ESSENTIELLE

## 2022



AOP CÔTES DE PROVENCE



The essence of our terroir. A fruity and unoaked blend of Syrah and Grenache. An authentic classic of Provence.

- | VARIETIES 60% Syrah, 40% Grenache
- | VINIFICATION in steel tank
- | ALCOHOL 13% Vol.
- | RESIDUAL SUGAR 0,0 g/l
- | ACIDITY 2,4 g/l
- | SO2 T 12 mg/l
- | BEST DRINKING At 16 °–17 °, now and until 2030, best in a large tulip-shaped red wine glass.

## WINE & TASTING

We call this wine Essentielle because a blend of Syrah and Grenache is the essence of a red from Provence and the south of France. A lovely, fresh, fruity, unoaked red that can be drunk young, but matures wonderfully. A wine to accompany everyday lunches and dinners. To make it pure pleasure we vinified and bottled our Essentielle with as little sulphur as possible.



*Food and wine pairing suggestion: Fresh porcini mushrooms with parsley and herbs from Provence*

**TASTING:** The colour is cherry with purple reflections. The nose expresses itself with gourmandise and vividness, marked by the aromas of red fruits, cherry, a touch of liquorice and notes of scrubland. The palate is voluptuous, full, structured with fine tannins, Mediterranean spices and resin notes, leaving a persistent finish.

## FOOD PAIRING

Plums, chocolate, caramelised onions, wild garlic, mushrooms, pepper, olives, thyme and rosemary go wonderfully with Syrah and our Essentielle...like an entrecôte, game, venison, lamb or a grilled chicken...not forgetting vegetarian dishes with a bit of spiciness and fresh herbs and of course any kind of pasta with strong, rasped cheese. L'Essentielle goes very well with mature cheeses made from cow's or sheep's milk: Comté matured for 30 months, Parmesan, Sbrinz, Pecorino or Manchego with fresh sourdough bread and salted butter. Strong Syrah wines go perfectly with chocolate made of high quality cocoa beans. Our favorite is a piece of dark chili chocolate and a sip Syrah wine. The mix of bitter chocolate, chili notes and typical Syrah aromas of black currants and spices will delight you.