



DOMAINE DES
FÉRAUD

GRANDE CUVÉE 2018



AOP CÔTES DE PROVENCE



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VEILLE CABERNET SAUVIGNON & SYRAH

CÔTES DE PROVENCE
APPELLATION D'ORIGINE PROTÉGÉE

The heritage of our Bordeaux history: old Cabernet Sauvignon de Provence. A Cuvée that will age happily at least until 2025.

- | VARIETIES 80% Cabernet Sauvignon, 20% Syrah
- | VINIFICATION Spontaneous fermentation in stainless steel tanks, aged in barriques (Seguin Moreau, Stockinger)
- | ALCOHOL 13,5% Vol.
- | RESIDUAL SUGAR 0g/l
- | ACIDITY 3,3g/l
- | SO₂ T 85 mg/l
- | BEST DRINKING Serve at 16-17° until 2032 to appreciate its balance between tannins, freshness, spices and presence on the palate. Use beautiful flared glasses at the base and closed at the top to perceive the aromas and the wine's voluptuousness.

WINE & TASTING

It is all about our Cabernet Sauvignon „Vieilles vignes“, planted between 1951 and 1978. 40-70 year old vines, when properly handled, produce outstanding wines. Old vines are rooted more deeply, are more resistant to drought, produce smaller crops. The average yields decrease leading to more concentrated, intense wines. In brief old vines taste more intense and profound, they embody „terroir“. In our case, the heat of the summer days, the freshness of the nights and the Mistral.



Food and wine pairing suggestion: pigeon with turnip puree and vegetables

After a manual harvest we first vinified the old Cabernet Sauvignon and the old Syrah separately in temperature-controlled stainless steel vats. After blending the wine is aged for about 15 months in new and 2-4 year old barriques as well as 600 litre „Demi Muids“. A wine to keep for another five to eight years.

TASTING: Garnet and purple color. Rich aroma of spices, truffle, undergrowth and a touch of broom. On the palate voluminous and rich reinforced by a series of tannins. Menthol and spice notes provide a pleasant freshness and a long finish.

FOOD PAIRING

Tasting it without accompaniment - perhaps with a book or classical music - gives the true perception of the Grande Cuvée. At the table, grilled meats such as veal chops, leg of lamb or lamb chops go perfectly with young vintages. Avoid sauces. From 5 years old, the wine reveals more complex tertiary aromas. It becomes a winter or autumn wine that calls for more elaborate dishes, a duck breast, a bloodied pigeon. Stay with extra mature hard cheeses, a Parmigiano Reggiano made from cows' milk, or a mature Gouda. Tasting it solo - perhaps with a book or classical music - gives the true perception of the wine. If you need a dessert, opt for an excellent dark chocolate mousse.