



DOMAINE DES
FÉRAUD

CARLOTTA

2022



IGP PAYS DES MAURES



A magnificent fresh and fruity white from Provence combining Vermentino, Viognier and Sauvignon Blanc.

- | **VARIETIES** 40% Rolle / Vermentino, 20% Sauvignon Blanc, 25% Viognier, 15% Semillon
- | **VINIFICATION** in stainless steel tanks
- | **ALCOHOL** 12% Vol.
- | **RESIDUAL SUGAR** 0,4 g/l
- | **ACIDITY** 3,3 g/l
- | **SO2** T 98 mg/l
- | **BEST DRINKING** Serve at 9 ° young & fresh.

WINE & TASTING

Viognier and Sauvignon are not the typical grape varieties of Provence. Blended with Rolle however we created a magnificent fresh and fruity white wine of the IGP Pays des Maures appellation. The appellation owes its name to the presence of Saracens in our region in the 8th-9th centuries. For the vinification we apply the same attention to Carlotta as to our AOP wines.



Food and wine pairing suggestion: Grilled squid with parsley

Hand-picking, a short cold maceration, a vinification in whole bunches and a slow and gentle pressing under inert gas to protect the juices from oxidation.

TASTING: The colour is pale and brilliant, pear coloured with a hint of grey. The nose is delicate with notes of lemon, accents of bergamot, peach aromas and a hint of banana. The palate is fresh, crisp and well balanced thanks to a rich body and a pleasant texture. Saltiness mingles with vivacity. Citrus notes dominate a refreshing final.

FOOD PAIRING

Carlotta goes perfectly with asparagus, seafood, trout or salmon, poultry, veal or pork as well as fresh salads full of vitamins. Two recommendations: A sour fresh goat cheese is almost perfect. Alternatively a mild and fruity, spicy cheese like a Brie de Meaux (a soft white cheese from Ile de France) or a good Camembert. As an alternative to cheese we recommend a creamy milk chocolate and any dessert with the scents of milk, honey and vanilla.