



DOMAINE DES
FÉRAUD

ROBERTA 2022



IGP PAYS DES MAURES



Our Rosé for hot days and cheerful tables, full of good humour. Tasty, fun, invigoratingly fresh, not only thanks to its new lovely floral label.

- | VARIETIES 70% Cinsault, 30% Cabernet-Franc
- | VINIFICATION in stainless steel tanks
- | ALCOHOL 12% Vol.
- | RESIDUAL SUGAR 0,0 g/l
- | ACIDITY 2,4 g/l
- | SO2 T 104 mg/l
- | BEST DRINKING At 9 ° fresh and young.

WINE & TASTING

Roberta, named after our second daughter, is classified IGP Pays des Maures. For one simple reason: contrary to the Côtes de Provence specifications, the Protected Geographical Indication allows us to make a cuvée with Cabernet Franc, a wonderful grape variety planted by our former Bordeaux owners. The appellation Pays de Maures owes its name



Our wine pairing suggestion: Tian de legumes à la provençale

to the presence of Saracens in the 8th-9th centuries. Le Massif des Maures, a small mountain range located between Fréjus and Hyères, extends from the plain of the Maures de Le Luc in Provence to Vidauban. Its highest point (Signal de la Sauvette) reaches 780 metres.

TASTING: The colour is very clear, peachy with shades of grey. The nose is delicate: fresh, salty, lemony, resinous tones mixed with ginger and subtle notes of sweet peach. The palate is precise, crisp, chiselled. A fine balance of sweetness, peach aromas, and fresh tones of zest. Notes of candied lemon dominate the finish.

FOOD PAIRING

Roberta is a wonderful companion for cheerful, humorous and lively discussions at the table, in the garden or at the BBQ. A lovely vin to accompany a vitamin-rich, Mediterranean or vegetarian cuisine and all types of salads, pizzas, pasta or risottos. To accompany Roberta with a fresh taste, we recommend cheese in its youngest and purest form, such as a raw sheep's or goat's milk tomme with tomato confit or wild garlic, an Etorki or a Chavroux. To finish off a pleasant feast with Roberta, try strawberries with whipped cream.