DOMAINE DES FÉRAUD

BLANC DE ROLLE
2023

AOP Côtes de Provence

‚A devilishly greedy white' (Guide Hachette); ‚A jewel of technology, elegant, fine, well-balanced' (Concours Général Agricole in Paris). Our Blanc de Rolle delights time and time again.

| VARIETIES 100% Rolle / Vermentino

| VINIFICATION in stainless steel tanks

| ALCOHOL 12% Vol.

| RESIDUAL SUGAR 0,8 g / l

| ACIDITY 2,7 g / l

| SO2 T 98 mg / l

| BEST DRINKING Serve at 9° for the next three years; choose a tall glass to catch the aromas .

Wine & Winemaking

Often overlooked, Vermentino (Rolle) produces captivating wines with exotic fruit aromas and a surprisingly bitter finish. It is presumably a Malvasier variety which was firstly brought to Corsica and Sardinia from Madeira and thereafter to Liguria and Provence. We go all out for our Blanc de Rolle. The grapes are harvested by hand, vinified as whole

Food and wine pairing suggestion: saffron risotto with crispy sea bass and asparagus

bunches - to enrich the wines' range of aromas - and pressed very slowly and gently. During the whole process we carefully protect the juice from oxidation.

Tasting Note: A brilliant yellow colour with pretty green highlights. The aromatic profile is delicate and subtle, with hints of exotic aromas, mango, garrigue and ginger. The palate reveals fine balance, substance and lovely bitters, leading to a long, sweet, lingering finish with notes of candied orange peel.

Food pairing

Let yourself be seduced by our Blanc de Rolle! It's the perfect wine to accompany umami flavours. It also goes surprisingly well with asparagus, which is considered to be the 'enemy of wine'. More traditionally, this wine is an ideal companion for grilled fish, shellfish, 'spaghetti alle vongole', risotto 'ai frutti di mare' or a Niçoise salad. We particularly recommend Sardinia's famous cheeses, Pecorino (sheep's milk), Provolette (cow's milk) and Caprini (goat's milk). For those with a sweet tooth, our Blanc de Rolle goes wonderfully well with an almond tart or any other cake with a touch of lemon or orange.