

# PREMIÈRE WHITE

AOP CÔTES DE PROVENCE

## TERROIR

Schist soil, veined with white quartz

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## GRAPE VARIETIES

Vermentino, sémillon

This wine is produced from grapes harvested uniquely on the Domaine which is certified organic (ECOCERT) since 1979.

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## VINIFICATION

Each variety is harvested and vinified separately. The harvest is carried out respecting technical criteria to determine the perfect balance between the PH, total acidity and the phenolic maturity in the must. The grapes are destemmed and cooled before pneumatic pressing at a low pressure. The first juices are selected and the lees are left to settle at a constant low temperature of 15°C. The alcoholic fermentation is regulated at 17°C in stainless steel vats. The wine is then racked and fined. After blending, a cooling technique is used to prevent any sediment formation. The wine is then filtered and bottled in mid-february.

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## TASTING NOTES

This wine's golden robe evokes the sun in all its glory! The bouquet is powerful with notes of white flowers, stone fruits and fennel; a reminder of the garrigue. Clean, rich and smooth on the palate. Well balanced with a fresh lingering finish.

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## FOOD PAIRING

Fish grilled or in sauce

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**Keeping:** 3 years

Serve between 8 and 10° C



**FIGUIÈRE**  
FAMILLE COMBARD