

FIGUIÈRE



Signature François red 2021

AOP Côtes de Provence

Ultimate red of Provence between freshness, finesse and softness.

GRAPES VARIETIES

Syrah, cabernet, mourvèdre

TASTING NOTES

ROBE : mild ruby colour.

NOSE : discreet, displaying black fruits such as blueberries, black cherries, herbal scents of garrigue complemented by graphite hints.

PALATE : dry, with moderate acidity and gentle texture, offering a silky mouthfeel. Medium and slightly firm tannins, offering a pretty, cocoa like grain, the palate expresses black fruit, some liquorice and a fresh herbal twist on the finish.

TERROIRS

Blend of our three terroirs: La Londe, on micaceous schist; Barbeiranne, on hard, smoky-gray clay-limestone and Clos Fanny, schistous like La Londe without maritime influence.

ADVICES

FOOD PAIRINGS:

With fish: red tuna tataki, raspberries and soy sauce reduction.

With grilled meats

KEEPING : 2 - 3 years

Serve between 14 and 18°C

VINIFICATION

Destemmed and fermented in thermo-regulated vats for 10 days, then traditionally macerated at 25°C.

Pressed and regularly racked, it is matured and then blended in March.

VINTAGE & CHARACTERISTICS

A dry winter. A wet, cold Spring. A spell of frost in April. But a hot, dry Summer, with major wildfires on the Maures plain and even a few hail storms in August... a far from relaxing year!

Atypical harvests, with the grape varieties often in a different order of ripeness. A stressful year for nature!