

FIGUIÈRE



Signature Magali rosé 2023

AOP Côtes de Provence

*A welcoming generosity, with many nuances:
with each sip, Provence comes alive.*

GRAPES VARIETIES

Grenache, cinsault, syrah, cabernet-sauvignon

TASTING NOTES

ROBE : elegant, golden-pink color, clear and transparent.

NOSE : scents of fresh flowers, eucalyptus and lightly smoky, toasty notes. Aromas of juicy yellow-fleshed fruits, melon and peach, as well as tropical fruits reminiscent of pineapple and mango.

PALATE : fleshiness and richness. Aromas of citrus zest persist through to the finish, giving the wine great freshness. Saline finish lingers on mineral, pear and citrus notes.

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: a pavé of sea bream with vegetable risotto, hazelnuts and parmesan.

KEEPING : 3 years

Serve between 8 and 10°C

VINIFICATION

Destemmed and cooled, the harvest is immediately pneumatically presses at low pressure.

Fermentation and racking controlled at 17°C in thermo-regulated stainless steel vats for 15-20 days.

Matured and filtered it is bottled in February.

VINTAGE & CHARACTERISTICS

A year punctuated by unforeseen weather conditions! The winter was marked by an exceptional drought. The rains of May and June, however, rekindled the disease pressure on Pignans.

August was very hot, with a lot of Mistral wind and hot nights. Temperatures dropped around September. All in all, an uneven harvest, with early and later grape varieties such as Mourvèdre and Cinsault.