

FIGUIÈRE



Méditerranée rosé 2023

IGP Méditerranée

*All the freshness of the Mediterranean, dedicated to the essentials:
good times, good friends. A real pleasure!*

GRAPES VARIETIES

Grenache, cinsault, syrah, cabernet, carignan

TASTING NOTES

ROBE : a soft, luminous peach.

NOSE : mineral and fruity notes of ripe nectarines, fresh figs and citrus fruit.

PALATE : from the very first sip, welcome tartness competes with the wine's impression of roundness, suppleness and generosity. The refreshing finish continues with notes of minerality and tangerine zest.

TERROIRS

This cuvée is the result of a meticulous selection of wines, aged and blended in the Domaine's own cellars.

ADVICES

FOOD PAIRINGS:

As an aperitif: on a pissaladière or a tomato-basil-black olive puff pastry.

With simmered meat: osso bucco with fresh tagliatelle.

KEEPING : 2 years

Serve between 8 and 10°C

VINIFICATION

This cuvée is produced using meticulously selected wines. The perfecting touches of maturing and blending are carried out in the Domaines cellars.

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.