

FIGUIÈRE



Méditerranée white 2023

IGP Méditerranée

*Pleasure and indulgence as destination.
The luminous freshness of the Mediterranean as a travel companion*

GRAPES VARIETIES

Rolle

TASTING NOTES

ROBE : light yellow colour with silver flecks.

NOSE : intense notes of tart candy, reminiscent of strawberry, banana and white peach. A few citrus accents add a fresh touch.

PALATE : supple, light, fluid, savory and thirst-quenching. It leaves an impression of sweetness right through to the finish.

TERROIRS

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

ADVICES

FOOD PAIRINGS:

For starters: octopus salad with crudités; or crab, avocado and grapefruit salad with olive-tapenade-lemon juice sauce. 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.