

FIGUIÈRE



Atmosphère rosé 2022

Méthode traditionnelle

*A bubble of pleasure and freshness, to vibrate to the rhythm of unspoiled Provence.
Sparkling. Elegant. Radiant.*

GRAPES VARIETIES

Grenache, cinsault

TASTING NOTES

ROBE : delicate peach-pink color, tending toward rose petal.

NOSE : great finesse and elegance, with a string of very fine, persistent bubbles. Buttery hazelnut notes, and ripe yellow fruit. Hints of mineral and red fruit.

PALATE : present, robust and airy with delicate bubbles. It's fruity and refined, and rhymes with playfulness and fun, oscillating between freshness and elegance.

TERROIRS

A blend of two of our three terroirs: La Londe, on micaceous schist, and Barbeiranne, on hard, smoky-gray clay-limestone.

ADVICES

FOOD PAIRINGS:

As an aperitif: with gougères, foie gras toast, scallop blinis.

With meat: Thai-style duck aiguillettes with lemongrass and coconut milk, accompanied by tender young vegetables.

For dessert: Strawberry rhubarb crumble.

KEEPING : 3 years

Serve between 10 and 12°C

VINIFICATION

A rosé wine produced by direct pressing and then matured. Once bottled the second alcoholic fermentation or «prise de mousse» is induced by adding the liqueur de tirage which is done by adding frozen grape juice reserved from the harvest.

Aged on laths for a minimum of 9 months. Disgorging, followed by low-sugar extra brut dosage (around 4g/ml). Two or even three disgorgings take place in a single vintage: the ageing time on laths can be between 1 and 2 years.

Muselage and dressing.

VINTAGE & CHARACTERISTICS

A fairly stress-free Winter and Spring. On the other hand, it was a very sunny and dry Summer, with thunderstorms and hail not far off!

The harvest required a lot of work from us, with a team that was always on the lookout and mobilised: more than 300 samples were taken to harvest each plot at the right time.

