

FIGUIÈRE



Pionnière rosé 2021

AOP Côtes de Provence

When rosé wine is compared to a gastronomic «Grand Blanc» wine, between citrus notes, creamy touches and woody nuances. More than a wine: an alchemy!

GRAPES VARIETIES

Grenache, mourvèdre

TASTING NOTES

ROBE : intense deep melon pink colour.

NOSE : very warm, appetizing base notes of vanilla and caramel, as well as very fresh scents of garrigue, eucalyptus and citrus.

PALATE : full-bodied, round and supple, with a smooth consistency and a fresh finish of light, well-controlled wood tannins. Enticing aromas of vanilla crepe batter and candied citrus linger for a long time, to the delight of the taste buds.

TERROIRS

La Londe grey micaceous schists, ranging from ochre to red, with a laminated appearance veined with white quartz. Under maritime influence.

ADVICES

FOOD PAIRINGS:

With white meats: chicken with morel mushrooms.

With a hot starter: savoury crêpes en Aumonière with wild mushrooms gravlax.

KEEPING : 7 years

Serve between 8 and 10°C

VINIFICATION

Both grape varieties are harvested and vinified individually. Harvest is carried out according to rather technical criteria. Totally destemmed. Harvested grapes are chilled before they are pressed by vacuum press. Selection of free-run and first juices. Cold settling (15° C constant).

Start of fermentation in tanks for 2 days. Then the musts are put separately into oak barrels of different ages, with different capacities.

Thermal regulation of alcoholic fermentation (17°C) for 10 days. Racking after alcoholic fermentation and then maturing in barrels for 5 months with a light manual and regular stirring for 4 months. Blended at the end of February, treatment by the natural cold temperatures against tartaric precipitations, then filtration. Bottled in mid-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!

