

FIGUIÈRE



Première rosé 2023

AOP Côtes de Provence

*Enveloping potency and magnetic elegance:
when Figuière makes Provence shine in red.*

GRAPES VARIETIES

Cinsault, grenache, mourvèdre

TASTING NOTES

ROBE : luminous light melon-pink robe.

NOSE : intense aromatic bouquet of elegant notes between tropical fruits reminiscent of pineapple and warmer notes such as orange blossom, vanilla and perfectly ripe yellow peach.

PALATE : smooth and silky. Generosity and delicacy. Fleshy consistency punctuated by impressions of acidic freshness, citrus and minerality.

TERROIRS

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

ADVICES

FOOD PAIRINGS:

On shellfish: such as sea urchin brouillade or, more simply, lightly seared scallops.

Raw fish: tartare, sushi, sashimi, or salmon gravlax.

KEEPING : 3 years

Serve between 8 and 10°C

VINIFICATION

Each variety is harvested and vinified separately. The harvest is carried out respecting technical criteria to determine the perfect balance between the PH, total acidity and the phenolic maturity in the must.

Destemmed and cooled before pneumatic pressing at low pressure. The first juices are selected and racked at 15° C. The alcoholic fermentation is regulated at 17° in stainless steel vats. Fining and blending is followed by a cooling technique which prevents any sediment forming.

It is then filtered and bottled in mid-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.

