

FIGUIÈRE



Première white 2023

AOP Côtes de Provence

*A vibrant Provencal escape to savor, where crisp freshness meets gentle roundness:
The Figuière DNA.*

GRAPES VARIETIES

Rolle, sémillon

TASTING NOTES

ROBE : luminous light gold.

NOSE : symphony of elegant scents evoking mineral, floral, red berry and citrus notes.

PALATE : refined, airy and very savory. Beautiful consistency, volume, a smooth impression punctuated by a few welcome touches of acidic freshness. The slightly saline finish lingers on mineral, pear and citrus notes.

TERROIRS

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

ADVICES

FOOD PAIRINGS:

Main course: tagliatelle with clams.

With fish: a simple sole marinière or grilled seabass with dill.

With meat: pork filet-mignon, marinated and grilled, grilled fennel and a drizzle of olive oil.

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. The grapes are destemmed and cooled before pneumatic pressing at a low pressure. The first juices are selected and the lees are left to settle at a constant low temperature of 14°C. The alcoholic fermentation is regulated at 17°C in stainless steel vats. The wine is then racked and fined. After blending, a cooling technique is used to prevent any sediment formation. The wine is then filtered and bottled at the beginning of Summer.

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.

