

# FIGUIÈRE



## Figure #2 red 2023

AOP Côtes de Provence

*Syrah's sweetness and crunchiness revealed by dazzling freshness...*

### GRAPES VARIETIES

Syrah, mourvèdre

### TASTING NOTES

**ROBE** : a deep violet colour.

**NOSE** : aromas of wild blackberry, black cherry and garrigue. A clean, concentrated ensemble with a hint of cocoa and almost stony notes of graphite.

**PALATE** : dry wine with a ripe opening. The acidity is gentle and restrained. The fruit delivers blackberries and cherries complemented by Southern aromatics, licorice for the wild undertone.

### 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 fish: serve chilled, with red mullet fillets à l'escabèche.

**KEEPING** : 5 years

Serve between 14 and 16°C

### VINIFICATION

Each grape variety comes from plots of vines in an impeccable state of health. The grapes are destemmed, chilled, and then fermented in stainless steel tanks for 20 days. After the alcoholic fermentation over 8 days, malolactic fermentation follows very quickly.

The grapes are vinified traditionally with rigorous attention to handling and oxygenation. Grapes are vinified separately to be blended after a 4 month ageing period in stainless steel tanks.

Bottled in February. No sulphites added at the reception of the harvest, nor before the alcoholic and malolactic fermentation.

### 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.

