

FIGUIÈRE



Figure #3 white 2021

Vin de France

*A new horizon for those curious about inspired discoveries,
a real dose of the extraordinary in the ordinary.*

GRAPES VARIETIES

Rolle

TASTING NOTES

ROBE : golden color with brilliant reflections.

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: generous and supple, fullness and fleshiness. Present, well-formed tannins give an impression of roundness. Aromas of lime blossom, vanilla and yellow-fleshed fruit follow through to the finish.

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:

On spicy dishes: pastilla with pigeon or chicken with mild curry.

With seafood: cuttlefish and grilled vegetables in a spicy mayonnaise mousseline sauce.

KEEPING : 5 years

Serve between 14 and 16°C

VINIFICATION

The harvest is de-stemmed and cooled. Like red wine vinification, the alcoholic fermentation takes place with the skins in a stainless steel tank with punchdowns over 10 days.

The wine is drained from the skins before the end of the fermentation to work on the silkiness of the tannins. The malolactic fermentation is done to round out the texture in the mouth.

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!

