

FIGUIÈRE



Confidentielle rosé 2024

AOP Côtes de Provence La Londe

*An exceptional rosé tailored to the hands of time, chiselled for tables of taste:
the engraved emotion of a great Provencal terroir.*

GRAPES VARIETIES

Cinsault, Grenache, mourvèdre

TASTING NOTES

ROBE : a rose-gold color with golden flecks.

NOSE : Yellow fruits and iodine notes, delicate scents of peppery rose, lychee. Touches of sweet spices like vanilla and cardamom.

PALATE : Finesse and delicacy. Perfect balance between mineral freshness, salinity, fullness and richness. Full-bodied, fruity finish lingers and mineral with hints of citrus zest.

TERROIRS

Micaceous schists, ranging in color from ochre to red, with a layered appearance veined with white quartz.

ADVICES

FOOD PAIRINGS:

With shellfish: langoustines à la nage, crab or spider crab; or even more subtly, a sea urchin brouillade in its shell.

KEEPING : 5 years

Serve between 12 and 14°C

VINIFICATION

Each grape variety is harvested and vinified separately. 80% in stainless steel, 20% in 500 liters barrels.

Destemmed, the grapes are cooled before pneumatic pressing at a low pressure. The first juices are selected and racked at 15°C. The alcoholic fermentation is regulated at 17° C in stainless steel vats and barrels.

Blended and bottled at the beginning of Spring.

VINTAGE & CHARACTERISTICS

Last winter was marked by frequent heavy rains. Spring was humid and rainy, strongly causing some mildew to appear and keeping us highly alert. Repetitive cold spells during flowering led the flower fertilization to stagger, delaying maturation for more than 20 days depending on the grape variety. Sunny weather was back in June.

Thanks to cold nights, neither heatwave nor water stress were reported. Harvest started on August 14th but was often interrupted because of different levels of maturation of the grapes, and picking was extended for an extra week.

