

FIGUIÈRE



Cuvée 11 rosé 2024

AOP Côtes de Provence

A pleasure at the moment of tasting, uncomplicated and contemporary.

From a precise blending, this low-alcohol wine reveals all the intact richness of a fruity, fresh Côtes de Provence rosé. By blending a partially dealcoholized must with a carefully selected must that carries a beautiful aromatic expression, this cuvée retains the precise aromas and finesse so characteristic of Figuière rosés while adding a sensation of lightness produced by “less alcohol”.

GRAPES VARIETIES

Grenache, Tibouren, Rolle

TASTING NOTES

ROBE : élégant, pale pink.

NOSE : delicate and very red fruit, fresh cherry, crushed strawberry, slightly peppery.

PALATE : supple and fresh, with citrus zest and vanilla notes. Smooth finish.

TERROIRS

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

ADVICES

FOOD PAIRINGS:

With fish: garlic and parsley supions, shrimp brochette with curry or a fillet of bass with a parmesan and herbes de Provence crust.

KEEPING : 2 years

Serve between 8 and 10°C

VINIFICATION

Light use of reverse osmosis for 80% of the volume. Blending of a complementary tank to reinforce fruit and volume on the palate.

The final result is 11%/Vol with unaltered freshness and fruitiness.

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.