

FIGUIÈRE



Confidentielle red 2023

AOP Côtes de Provence La Londe

*The imprint of a great Provence terroir,
ready to stand the test of time and transport the senses.*

GRAPES VARIETIES

Syrah, mourvèdre

TASTING NOTES

ROBE : A very young purple-violet colour.

NOSE : symphony of fragrances, violet, morello cherry and blackcurrant, pepper, licorice and menthol. Sweet spices such as vanilla and roasted notes, enhanced by well-controlled oak influence.

PALATE : minty freshness, power and fullness. The finish is very suave and luscious, with a perfect balance between sweetness and young yet full, elegant tannins.

TERROIRS

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

ADVICES

FOOD PAIRINGS:

With meats, grilled or stewed: prime rib grilled over vine shoots, or even a Provençal beef stew with polenta.

KEEPING : 8 years

Serve between 14 and 16°C

VINIFICATION

The Syrah is harvested slightly overripe as we wait for the Mourvèdre which takes longer to ripen. After destemming, the two varieties are macerated and fermented together.

'Pigeage' or punching down is done by hand before pneumatic pressing and selection. Matured in medium toast 300 liter oak barrels from the forests of Tronçais, Allier, and the Vosges, for 12 months, depending on the vintage.

Stirring of the lees or 'batonnage' is followed by racking.

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.

