

FIGUIÈRE

FAMILLE COMBARD



PRODUCER PROFILE

Estate owned by: The Combard Family
Winemaker: Francois Combard; Damien Pages
Total acreage under vine: 210
Estate founded: 1992
Winery production: 1,400,000 Bottles
Region: Provence
Country: France

Le Saint André Rosé, IGP Méditerranée 2016

WINE DESCRIPTION

Figuière is located in La Londe-les-Maures between Marseille and Nice with vineyards that lie just a few hundred meters from the Mediterranean Sea. "There's a five-degree difference in temperature from our vineyards to those of the interior," says Magali, "the freshness found in our wines is very singular to the La Londe region."

Alain Combard purchased the property in 1992 after discovering its cool coastal climate and unique schist soils. "The schist in La Londe seduced my father," says Alain's daughter Magali, "schist and the sea make our style."

Over a period of 25 years, the Combard Family grew Figuière to its current size of 210 acres. Additionally, Figuière produced Le Saint André wines using meticulously selected wines. The perfecting touches of maturing and blending are carried out in the Domaine's Cellars.

It is intended as easy-to-enjoy wine with a soft profile made from a blend of Cinsault 25%, Grenache 25%, Syrah 25%, and Cabernet-Sauvignon 25%. A two to three-hour maceration prior to vinification brings a pale melon color to this classic Provençal rosé.

TASTING NOTES

Le Saint André Rosé is intended to be light, invigorating and easy-to-enjoy. Aromas and flavors of peach, orange skin and white flowers are accented by refreshing acidity and a salty minerality thanks to the influence of the sea.

FOOD PAIRING

The refreshing character of Provençal rosé with its bright acidity and moderate level of alcohol make it the ideal partner to the simply prepared cuisine of the Mediterranean. Serve this wine with crudités and anchovy sauce, marinated red bell peppers and a crudo of sea bass with lemon and peppercorn.

VINEYARD & PRODUCTION INFO

Vineyard name:	Figuière
Vineyard size:	210 acres
Soil composition:	Clay
Vines/acre:	1780
Yield/acre:	2.2 tons
Average Vine Age:	10-15 years
First vintage of this wine:	2005
Bottles produced of this wine:	350,000

WINEMAKING & AGING

Varietal composition:	25% Cabernet Sauvignon, 25% Cinsault, 25% Grenache, 25% Syrah
Prefermentation technique:	The grapes are destemmed and cooled before pneumatic pressing at a low pressure
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	60 °F
Maceration technique:	Pressing
Length of maceration:	2-3 hours in press machine days
Fining agent:	Kieselguhr

ANALYTICAL DATA

Alcohol:	12.5 %
pH level:	3.4
Residual sugar:	1.3 g/L
Acidity:	3.3 g/L
Total SO ₂ :	106.0 mg/L

