

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

Première Rosé, Côtes-de-Provence AOP 2017

WINE DESCRIPTION

Figuière is a 210-acre organic wine estate located in La Londe les Maures. 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."

Figuière is 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 and minerality found in our wines is very singular to the La Londe region."

Première Rosé is organically grown and produced entirely from the Figuière estate in the Côtes-de-Provence AOP. The goal of Première Rosé is to express the unique terroir found at La Londe where Figuière is located. A blend of Mourvèdre, Cinsault, and Grenache with a short two to three-hour maceration on the skins.

TASTING NOTES

Figuière aims for tight wines that express the unique terroir of coastal Provence. Première Rosé shows complex aromas and flavors of nectarine, thyme and lavender, and white flowers. The wine has a persistent freshness thanks to cooling breezes from the Mediterranean and an underpinning of salty minerality thanks to La Londe's distinctive schist soils.

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:	Schist
Elevation:	660 feet
Vines/acre:	1760
Yield/acre:	1.6-1.8 tons
Average Vine Age:	25-35 years
Harvest time:	Mid August- Mid September
First vintage of this wine:	1979
Bottles produced of this wine:	160,000
Certified vineyards:	Yes
Certifying organizations:	Ecocert

WINEMAKING & AGING

Varietal composition:	40% Grenache, 35% Cinsault, 25% Mourvèdre
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
Fining agent:	Animal based

ANALYTICAL DATA

Alcohol:	13.0 %
pH level:	3.3
Residual sugar:	0.6 g/L
Acidity:	3.2 g/L
Total SO ₂ :	77.0 mg/L

