

# 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: 20,000 Bottles  
Region: Provence  
Country: France

## Figuière Atmosphère Rosé Extra Dry 2017

### 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.

Atmosphère is a traditional method Rosé Extra-Brut produced from Grenache and Cinsault. The wine is produced by direct pressing and then vinified in stainless steel tanks. Once bottled, the second fermentation occurs in the bottle. After 9 months aging on the lees sur lattes, the wine is disgorged and bottled with a low dosage.

### TASTING NOTES

Figuière aims for tight wines that express the unique terroir of coastal Provence. Atmosphère is Rosé Extra-Brut is dry with very fine bubbles thanks to low dosage and 9 months aging on the lees. Delicate aromas and flavors of red berries, peach and citrus are accompanied by an underpinning of salty minerality.

### FOOD PAIRING

Atmosphère is Rosé Extra-Brut an ideal apéritif and can be served with hors d'oeuvres of crudités, oysters, or a variety of charcuterie and light salads. Alternatively, the fresh acidity and and effervesce of Atmosphère also pairs well with fried calamari, fritto misto or Japanese tempura.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Figuière
Vineyard size:	210
Soil composition:	Schiste
Yield/acre:	1.6-1.8 tons
Exposure:	Southeastern
Harvest time:	Mid August - Mid September
First vintage of this wine:	2010
Bottles produced of this wine:	20,000
Certified Vineyards:	Yes
Certified Organizations:	Ecocert

### WINEMAKING & AGING

Varietal composition:	50% Grenache, 50% Cinsault
Fermentation container:	Stainless steel tanks followed by second fermentation in bottle
Fining agent:	Vegan
Total SO <sub>2</sub> :	68 mg/L

### ANALYTICAL DATA

Alcohol:	11.9%
pH level:	3.4
Residual sugar:	5.4 g/L
Acidity:	2.8 g/L