

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: 27,000 Bottles
Region: Provence
Country: France

Le Saint André White, IGP Méditerranée 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. Additionally, Figuière produces Le Saint André wines using meticulously selected wines from contracted growers in the Var département. The perfecting touches of maturing and blending are carried out in the Domaine's Cellars.

Le Saint André White is intended as easy-to-enjoy wine with a soft profile made from 100% Rolle, a local name for Vermentino. Vinified entirely in stainless steel tanks to give a wine with a clean profile and clear varietal expression.

TASTING NOTES

Le Saint André White is intended as a fresh tasting, juicy and easy-to-enjoy white wine. Aromas and flavors of peach, lemon and wild herbs are accompanied by salty minerality.

FOOD PAIRING

Le Saint André White is ideally suited to shellfish. A chilled platter of cooked and raw seafood including oysters, prawns and langoustines are brilliant alongside the salty and citrusy character of this wine. Rolle's herbaceous undertones will also highlight pasta or fish sauced with pesto or chicken roasted with Herbs de Provence.

VINEYARD & PRODUCTION INFO

Vineyard name:	Figuière
Vineyard size:	210
Soil composition:	Clay
Vines/acre:	1780
Yield/acre:	2.2 tons
Harvest time:	August-September
First vintage of this wine:	2010
Bottles produced of this wine:	27,000
Average Wine Age:	10-15 years

WINEMAKING & AGING

Varietal composition:	100% Rolle (Vermentino)
Length of alcoholic fermentation:	15 days
Fermentation temperature:	60 °F
Fining agent:	Animal based
Prefermentation technique:	The grapes are destemmed and cooled before pneumatic pressing at a low pressure
Total SO2:	119 mg/L

ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.4
Residual sugar:	0.6 g/L
Acidity:	3.1 g/L