

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: 400,000 Bottles
Region: Provence
Country: France

Figuière Signature Magali Rosé 2019

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 purchases grapes from contracted growers in the Côtes-de-Provence. Magali Rosé is part of the "Signature" series, named after Alain Combard's three children. The Signature series are produced from a blend of estate-grown grapes and purchased fruit. Magali currently runs the family business and is in charge of selling and promoting Figuière domestically and all over the world.

"Magali" Rosé is made from a blend of Cinsault, Grenache, Syrah, and Cabernet Sauvignon with a two to three-hour maceration on the skins before vinification in stainless-steel tanks.

TASTING NOTES

Figuière aims for tight wines that express the unique terroir of coastal Provence. Magali Rosé is a medium-bodied rosé with aromas and flavors of strawberries, orange peel and white flowers. The wine shows bright and refreshing acidity and salty minerality thanks to the influence of the nearby Mediterranean 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

Production area/appellation:	Côtes-de-Provence AOP
Soil composition:	Schist, Clay
Harvest time:	Mid August- Mid September
First vintage of this wine:	1993
Bottles produced of this wine:	400,000

WINEMAKING & AGING

Varietal composition:	35% Grenache, 35% Cinsault, 20% Syrah, 10% Cabernet Sauvignon
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15-20 days
Maceration technique:	2-3 hours in the press
Fining agent:	Animal-based
Total SO ₂ :	107 mg/L

ANALYTICAL DATA

Alcohol:	13%
pH level:	3.44
Residual sugar:	0.5 g/L
Acidity:	3.33 g/L