

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: 45,000 Bottles
Region: Provence
Country: France

Figuière Signature Valerie White 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 to produce their Côtes-de-Provence Signature series. The Signature series is produced from a blend of estate-grown grapes and purchased fruit.

Valérie White is part of the "Signature" series, named after Alain Combard's three children. Valérie is Alain's youngest daughter. Valérie is made from a blend of Ugni Blanc, Rolle, and Sémillon vinified entirely in stainless-steel tanks.

TASTING NOTES

Figuière aims for tight wines that express the unique terroir of coastal Provence. Valérie White is 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

Valérie 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

Production area/appellation:	Côtes-de-Provence AOP
Soil composition:	Schist
First vintage of this wine:	1993
Bottles produced of this wine:	45,000
Average Wine Age:	10-15 years

WINEMAKING & AGING

Varietal composition:	45% Rolle, 30% Ugni Blanc, 15% Clairette, 15% Sémillon
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15-20 days
Fermentation temperature:	60 °F
Malolactic fermentation:	No
Fining agent:	Animal-based
Total SO ₂ :	95 mg/L

ANALYTICAL DATA

Alcohol:	13%
pH level:	3.43
Residual sugar:	1.1 g/L
Acidity:	3.08 g/L