

# 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: 60,000 Bottles  
Region: Provence  
Country: France

## Figuière Signature François Red 2018

### 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. The Signature series are produced from a blend of estate-grown grapes and purchased fruit.

François Red is part of the "Signature" series, named after Alain Combard's three children. François currently runs the family business and is in charge of the farming and the winemaking. The wine is produced from contracted growers in Côtes de Provence AOP. François is made from a blend of Syrah, Cabernet Sauvignon and Mourvèdre vinified entirely in stainless-steel tanks.

### TASTING NOTES

Figuière aims for tight wines that express the unique terroir of coastal Provence. François Red is a fresh tasting, juicy and easy-to-enjoy red wine. Aromas and flavors of bright red cherries, wild herbs and earthy forest floor are accompanied by salty minerality.

### FOOD PAIRING

François Red has a bright and refreshing character making it ideally suited to a wide range of foods. Thanks to its medium weight and soft tannins François Red can be served slightly cool and paired with barbecued chicken, burgers and grilled salmon.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Côtes-de-Provence AOP
Soil composition:	Schist, Clay
Harvest time:	August-September
First vintage of this wine:	1993
Bottles produced of this wine:	60,000
Average Wine Age:	10-15 years

### WINEMAKING & AGING

Varietal composition:	60% Syrah, 20% Cabernet Sauvignon, 20% Mourvèdre
Fermentation container:	thermo-regulated vats
Length of alcoholic fermentation:	10-15 days
Malolactic fermentation:	Yes
Fining agent:	Animal-based
Total SO <sub>2</sub> :	95 mg/L

### ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.78
Residual sugar:	0.4 g/L
Acidity:	3.08 g/L