

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: 470,000 Bottles
Region: Provence
Country: France

Figuière Méditerranée Rosé 2020

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 has grown Figuière to its current size of 210 acres. Additionally, Figuière produces an entry-level tier of wines called "Méditerranée" using meticulously selected grapes sourced from négociants. The perfecting touches of maturing and blending are carried out in the domaine's cellars.

Méditerranée is intended as easy-to-enjoy wine with a soft profile made from a blend of Grenache, Cinsault, Syrah, and Cabernet Sauvignon. A two to three-hour maceration prior to vinification brings a pale melon color to this classic southern French rosé.

TASTING NOTES

Méditerranée Rosé is intended to be light, invigorating and easy-to-enjoy. Aromas and flavors of peach, orange skin and white flowers are accented by refreshing acidity and a salty minerality thanks to the influence of the sea.

FOOD PAIRING

The refreshing character of southern French 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

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|--------------------------------|-------------|
| Soil composition: | Clay |
| Bottles produced of this wine: | 470,000 |
| Average Wine Age: | 10-15 years |

WINEMAKING & AGING

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|-----------------------------------|---------------------------------------------------------------|
| Varietal composition: | 40% Grenache, 30% Cinsault, 20% Syrah, 10% Cabernet Sauvignon |
| Fermentation container: | Stainless steel tanks |
| Length of alcoholic fermentation: | 10-15 days |
| Fermentation temperature: | 60 °F |
| Maceration technique: | 2-3 hours in the press |
| Fining agent: | Animal-based |
| Total SO ₂ : | 107 mg/L |

ANALYTICAL DATA

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|-----------------|-----------|
| Alcohol: | 13% |
| pH level: | 3.46 |
| Residual sugar: | < 0.4 g/L |
| Acidity: | 3.11 g/L |