

# 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: 30,500 Bottles  
Region: Provence  
Country: France

## Figuière Confidentielle Rosé 2021

### WINE DESCRIPTION

Figuière is a 210-acre organic wine estate located in La Londe, a sub-appellation of the Côtes-de-Provence AOP. 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."

Figuière is 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."

Confidentielle Rosé is the top bottling estate-grown rosé from Figuière. It is a full-bodied rosé from organically grown grapes produced from a blend of Mourvèdre 50%, Cinsault 25%, and Grenache 25% with two to three hours of maceration before vinification in stainless-steel tanks. Confidentielle is a gastronomic rosé with bright acidity and a salty mineral note making it ideally suited for the table.

### TASTING NOTES

Figuière aims for tight wines that express the unique terroir of coastal Provence. Confidentielle is a gastronomic rosé with medium weight, firm acidity and salty minerality. Aromas and flavors of peach, citrus and orange blossom are underscored by salinity and gun flint. A highly complex rosé ideally suited for the table.

### 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 a tomato or onion tart garnished with herbs and olives, seared tuna with kaffir lime or grilled lamb with stewed onions and eggplant.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Côtes-de-Provence AOP
Vineyard name:	Figuière
Vineyard size:	210
Soil composition:	Schist
Training method:	Stainless Steel Vats for 6 months
Elevation:	660 feet
Vines/acre:	1780
Yield/acre:	1.6 tons
Exposure:	Southern
Harvest time:	Mid-August to Mid-September
First vintage of this wine:	2008
Bottles produced of this wine:	30,500
Average Wine Age:	25 - 35 years
Certified Organizations:	Ecocert

### WINEMAKING & AGING

Varietal composition:	55% Grenache, 25% Cinsault, 20% Mourvèdre
Fermentation container:	Stainless steel tanks for 6 months
Length of alcoholic fermentation:	15 days
Fermentation temperature:	60 °F
Length of maceration:	2-3 hours days
Fining agent:	Kieselguhr
Total SO2:	94 mg/L

### ANALYTICAL DATA

Alcohol:	13%
pH level:	3.38
Residual sugar:	0.95 g/L
Acidity:	2.96 g/L
Dry extract:	0.17 g/L