

# CONFIDENTIELLE ROSÉ

AOP CÔTES DE PROVENCE LA LONDE

## TERROIR

Plot selection, schist based, veined with white quartz.

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## GRAPE VARIETIES

Cinsault, Grenache, Mourvèdre

This wine is produced from the grapes harvested uniquely on the Domaine which is certified organic (Ecocert) since 1979.

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## VINIFICATION

Each grape variety is harvested and vinified separately. The harvest is carried out respecting technical criteria to determine the perfect balance between the PH, total acidity and the phenolic maturity in the must. Destemmed, the grapes are cooled before pneumatic pressing at a low pressure. The first juices are selected and racked at 15°C. The alcoholic fermentation is regulated at 17° C in stainless steel vats. Fining and blending are followed by a cooling technique which prevents sediment formation and it is then filtered and bottled in february.

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## TASTING NOTES

A glorious rosé ! A wine with a pale and delicate robe, complex and impressively mineral with notes of citrus fruit and white pepper. The first impression on the palate is of a full, ample wine.

A long finish with hints of pepper and liquorice, making it an excellent food wine.

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## FOOD PAIRING

Serve with crustations, scallops or roasted white meats.

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**Keeping :** 3 years

Serve between 8 and 10 °C



**FIGUIÈRE**

FAMILLE COMBARD