

PREMIÈRE

RED

AOP CÔTES DE PROVENCE

TERROIR

Schist soil, veined with white quartz

GRAPE VARIETIES

Mourvèdre, Syrah

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

VINIFICATION

The harvest takes place when the tannins in the grapes reach optimum maturity. The Syrah ripens first and is harvested slightly over ripe as we wait for the mourvèdre to be ready. After destemming, each variety is macerated separately for about 30 days, then fermented for 20 days in stainless steel vats. Pneumatic pressing is followed by selection and blending.

MATURING

Between 6-8 months, in 300 liters medium toast oak casks from Tronçais and the Vosges. It is then raked and bottled.

TASTING NOTES

One look at this wine intense robe is enough to make you want to find out more... the bouquet is a complex blend of blackberries, liquor ice and Provençal spices. The palate is rich, silky and balanced, with dense, well matured tannins. An elegant wine that may be consumed immediately but will benefit from several years maturing in a good cellar.

FOOD PAIRING

The perfect choice to accompany meats, grilled or in a sauce, and with fine cheeses.

Keeping: 6-8 years

Serve between 14 and 16° C



FIGUIÈRE
FAMILLE COMBARD