

FRANÇOIS RED

AOP CÔTES DE PROVENCE

GRAPE VARIETIES

Cabernet, Syrah, Cinsault, Grenache

This wine is produced from grapes harvested on the Domaine with a selection that is bought from the area surrounding La Londe Les Maures.

VINIFICATION

Destemmed and fermented in thermo-regulated vats for 10 days, then traditionally macerated at 25°C. Pressed and regularly racked, it is matured and then blended in March.

TASTING NOTES

A garnet robe with an expressive bouquet, aromas of blackberries, plums and the spiciness of the garrigue. A fresh and silky palate with smooth and subtle tannins, leading to a pleasantly spicy finish.

FOOD PAIRING

Excellent with grilled meats.

Keeping: 3 years

Serve between 14 and 16° C



FIGUIÈRE
FAMILLE COMBARD