

# CONFIDENTIELLE RED

AOP CÔTES DE PROVENCE LA LONDE

## TERROIR

Plot selection, schist based veined with white quartz

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

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## GRAPE VARIETIES

Mourvèdre, Syrah

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## VINIFICATION

The Syrah is harvested slightly overripe as we wait for the Mourvèdre which takes longer to ripen. After destemming, the two varieties are macerated together. 'Pigeage' or punching down is done by hand before pneumatic pressing and selection.

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## MATURING

Matured in medium toast 300 liters oak barrels from the forests of Tronçais, Allier, and the Vosges, for 10 to 14 months, depending on the vintage. Stirring of the lees or 'batonnage' is followed by racking.

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## TASTING NOTES

This wine has a rich red garnet robe with hints of deep purple. The nose is intense with aromas of black cherry, scents of the garrigue and grilled cocoa bean. The palate is elegant and fine, smooth and fruity. The tannins are enveloped by its lovely texture, a harmonious, well balanced wine.

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## FOOD PAIRING

Lamb cutlets and chickpeas.

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**Keeping:** 7 to 8 years.

Serve between 14° and 16°C.



**FIGUIÈRE**

FAMILLE COMBARD