



## PREMIERE DE FIGUIÈRE ROSÉ

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<i>Vintage</i>	<b>2014</b>
<i>Producer</i>	<b>ST ANDRE DE FIGUIERE</b>
<i>Country</i>	<b>FRANCE</b>
<i>Region</i>	<b>PROVENCE</b>
<i>Alcohol</i>	<b>13%</b>

*Composition:*  
**MOURVÈDRE 50%, CINSAULT 25%, GRENACHE 25%**

### THE STORY

The winemaker, Alain Combard has a strong passion for the land which he has developed for over 40 years in Chablis and Provence. Naturally, he wanted his vineyard to stay in the family, so in 2004, 3 of his 4 children now work alongside him. The wines are fine, elegant, and mineral with complex and refined aromas.

### TASTING NOTES

A rosé in all its delicatessen! A pale and captivating limpid robe. A bouquet that breathes the Provence with a hint of citrus fruit and spice. Packed with elegance, finesse and roundness with a silky smooth finish.

### VINEYARD

Côtes de Provence - The land is composed mainly of schist, formed by the re-crystallization of a clay-based sedimentary rock due to high heat and pressure in the earth's crust. Ranging from silver-gray to golden ochre in color, it breaks in thin layers, which produces a fine, flaky soil. The domaine covers 65 hectares (160 acres) and is surrounded by forests of pine, cork oak, and eucalyptus.

### VINIFICATION


Each grape variety is harvested and vinified separately. The harvest is carried out respecting technical criteria in search of the perfect balance between the P.H., total acidity and phenolic maturity in the must. The bunches of grapes are destalked. The harvest is cooled before being crushed. The grapes are crushed in a pneumatic wine press at a low pressure. The juices obtained from the first pressing are rigorously selected and the lees are left to settle at a constant low temperature of 15°C. The temperature of the stainless steel vats is controlled during alcoholic fermentation (17°C). The wine is racked after alcoholic fermentation and fined. After having blended the wine from the different vats, a cooling technique is used to prevent any sediment formation later on once the wine has been bottled.

  
Saint André de Figuière

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