



## IGP VAR "LE SAINT ANDRÉ" 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>
<i>Composition:</i>	<b>MOURVEDRE, CINSULT AND GRENACHE</b>

### 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

Les Vins de Pays the grapes for the Old Vines are sourced from vines that are on average 300 to 35 years old.

In the village of La Londe les Maures (in the Var region). On the foothills of the Massif of the Maures. Facing the sea and the Isles of Porquerolles. Vines planted on schisty soil. The vines have been organically cultivated since 1979 (no insecticides, weed killer or chemical products used, only organic compost).

### 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. The wine is then filtered and bottled mid February.



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