



FIGUIÈRE

Première Côtes de Provence Rosé AOP

www.figuiere-provence.com



VARIETALS	Cinsault, Grenache, Mourvèdre
VINTAGE	2022
REGION	Côtes De Provence, South France, France
TECHNICAL DATA	Alcohol 13%
APPEARANCE	Subtle peach pink color.
NOSE	The solar nose suggests the intensity of the fruit, offers strawberry, peach and licorice, a light pepper, a touch of garrigue, a tinge of pomelo.
PALATE	Ripe from the start, with a soft and silky texture, the wine is dense and ample. With a melted acidity, its fresh feeling is due to the small zesty phenolics. Full-bodied wine, generous but digestible, with spicy accents, licorice, a little pepper. The creamy fruit evokes peach, strawberry prolonged by a few aromatic zests on the long finish.
PAIRING	Serve with roasted langoustines with peaches and mild spices, mashed butternut squash.
READINESS FOR DRINKING	Drink now or keeping it for 2 to 3 years.
RATINGS	90pts  WINE ADVOCATE 
ORDER CODE	FR268

Certified organic
and vegan

