

FIGUIÈRE

FAMILLE COMBARD



PRODUCER PROFILE

Estate owned by: The Combard Family
Winemaker: Francois Combard; Damien Pages
Total acreage under vine: 210
Estate founded: 1992
Winery production: 1,400,000 Bottles
Region: Provence
Country: France

Première Red, Côtes-de-Provence AOP 2015

WINE DESCRIPTION

Figuière is a 210-acre organic wine estate located in La Londe les Maures. Alain Combard purchased the property in 1992 after discovering its cool coastal climate and unique schist soils. "The schist in La Londe seduced my father," says Alain's daughter Magali, "schist and the sea make our style."

Figuière is in La Londe-les-Maures between Marseille and Nice with vineyards that lie just a few hundred meters from the Mediterranean Sea. "There's a five-degree difference in temperature from our vineyards to those of the interior," says Magali, "the freshness found in our wines is very singular to the La Londe region."

Première Red is organically grown and produced entirely from the Figuière estate in the Côtes-de-Provence AOP. The goal of Première Red is to express the unique terroir of La Londe and the unique character of Mourvèdre grown near the sea. A blend of 60% Mourvèdre and 40% Syrah vinified separately in 300L French oak barrels and aged for 8 months.

TASTING NOTES

Figuière aims for tight wines that express the unique terroir of coastal Provence. Mourvèdre, which enjoys the Mediterranean sun, brings black fruits, liquorice flavors and gaminess to the wine while Syrah- planted to a northern exposition- adds structure and complexity. The unique schist soils of La Londe give this wine perceptible minerality.

FOOD PAIRING

Première Red is a full-bodied and structured red wine lending itself to weightier dishes. Marinated beef or lamb charred over a charcoal fire pairs well with the gamy, smoky character of this blend of Mourvèdre and Syrah. Stews of tomatoes, eggplant and herbs are also well suited to the earthiness found in this wine.

VINEYARD & PRODUCTION INFO

Vineyard name:	Figuière
Vineyard size:	210 acres
Soil composition:	Schist
Elevation:	660 feet
Vines/acre:	1780
Yield/acre:	2.2 tons
Exposure:	Southern
Average Vine Age:	35-45 years
Harvest time:	August-September
First vintage of this wine:	1979
Bottles produced of this wine:	30,000
Certifying organizations:	Ecocert

WINEMAKING & AGING

Varietal composition:	60% Mourvèdre, 40% Syrah
Length of maceration:	30 days
Fining agent:	Kieselguhr
Type of aging container:	Barrels
Size of aging container:	300L
Age of aging container:	5 years
Type of oak:	French
Length of aging before bottling:	8 months

ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.6
Residual sugar:	0.2 g/L
Acidity:	3.2 g/L
Total SO ₂ :	71.0 mg/L



