

FIGUIÈRE



Confidentielle white 2023

AOP Côtes de Provence La Londe

*A great, brilliant white wine from Provence:
a natural fit with the times, the promise of top-class pairings.*

GRAPES VARIETIES

Rolle

TASTING NOTES

ROBE : an intense, luminous yellow-gold colour.

NOSE : expressive warm aromas of toast, vanilla, dried rose and cedar. Delicate aromas, notes of white-fleshed fruit and small red berries.

PALATE : rich and full-bodied. Sensation of crisp, elegant freshness. The lingering finish is enhanced by the subtle wood influence and hints of candied citrus and pear.

TERROIRS

Micaceous schists, ranging in color from ochre to red, with a layered appearance veined with white quartz.

ADVICES

FOOD PAIRINGS:

As an aperitif: fresh truffle toast with a drizzle of olive oil and a pinch of fleur de sel.

With shellfish: grilled lobster smothered in a butter emulsion.

KEEPING : 5 years

Serve between 12 and 14°C

VINIFICATION

Each grape variety is harvested and vinified separately. The harvest is carried out respecting technical criteria to determine the perfect balance between the PH, total acidity and the phenolic maturity in the must.

Destemmed, the grapes are cooled before pneumatic pressing at a low pressure. The first juices are selected and racked at 15°C. The alcoholic fermentation is regulated at 17° C in stainless steel vats. Fining and blending are followed by a cooling technique which prevents sediment formation and it is then filtered and bottled at the beginning of Summer.

VINTAGE & CHARACTERISTICS

A year punctuated by unforeseen weather conditions! The winter was marked by an exceptional drought. The rains of May and June, however, rekindled the disease pressure on Pignans.

August was very hot, with a lot of Mistral wind and hot nights. Temperatures dropped around September. All in all, an uneven harvest, with early and later grape varieties such as Mourvèdre and Cinsault.

