

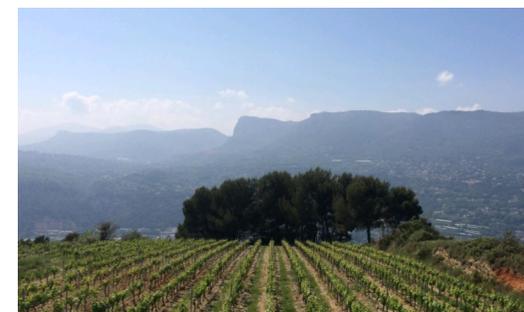


Saint André de Figuière

La Londes des Maures, Provence

(Organic)
For estate vineyards

www.figuiere-provence.com



Located just east of Bandol is one of the newest appellations of Provence called La Londes des Maures. Here the earth shimmers from the very strong presence of mica-schist and quartz in the rocks of the region, and it is this particular mineral composition that has earned this area its own recognition and appellation in 2008. The vineyards of Saint André are ideally situated between the Mediterranean Sea and the hills of the Massif des Maures, between Bandol and Saint Tropez, near Le Lavandou and Bormes-les-Mimosas – overlooking the islands of Porquerolles. Similar to Bandol the principal red variety here is Mourvedre followed by Grenache with Cinsault and Cabernet. The domaine's wines are fine, elegant, and mineral with complex and refined aromas. The rosé wines, always very pale in color, are aromatic and have a perfect balance between mineral and fatness.

Run by the Combard family, the estate was founded by Alain Combard who worked together with Michel Laroche in Chablis for several decades. In 1979, to preserve this exceptional site, Saint André de Figuière chose to convert to organic production (Ecocert certification). All the rose wines are vinified and aged in temperature controlled stainless steel to keep the freshness of both the aromas and the fruit so typical of the wines of this region. These are pristine wines displaying the fine mineral nuances imparted by this exceptional site. The wines are made to drink for their freshness and they perfectly suit warmer climates like Provence and much of Australia.



Rosé

2015 Le Saint André Rosé (STELVIN CLOSURE) 750ml

Made from a blend of Grenache, Cinsault, Syrah and Cabernet. Pale, salmon pink hue. Charming nose of summer berries fused with herbaceous and citrus characters. Typical Provence style on the palate that starts with a silky texture of summer red berry fruits with added white peach, uplifting acidity that adds freshness and a mouth watering balance that flows through onto a long lingering red currant finish. One of those wines that you don't need to think about or obsess over, just gentle, lacy, full of pretty fruit and faint minerals. Chill it down, un-screw the cap, pour a long glass and simply enjoy.

2014 Signature Côtes de Provence Rosé (STELVIN CLOSURE) 750ml

Made from a blend of Grenache, Cinsault, Syrah and Cabernet. The grapes for the Signature wines are sourced from two different terroirs: schisty soils in the Massif of the Maures with maritime climate; the vines ripen earlier here. Clayey-limestone spoils in the Centre of the Var with a more continental climate and vines that ripen later on. Showing a fine salmon colour the perfume for this wine evokes floral scents with citrus freshness.

2014 Confidentielle Côtes de Provence Rosé (Cork) 750ml

Made from a blend of 40% Mourvedre 30% Grenache and 30% Cinsault. Made only from estates oldest vineyards cropped low at around 30 hl/ha the grapes are destemmed and cooled before pressing slowly at very low pressure. The resulting wine is extremely pale in colour while retaining depth and intensity and vinosity finishing long and fresh with 13% alc.. A very fine and seriously nuanced rose to challenge the very best of Provence and even the finest rose's from Bandol. Provence Rose doesn't come finer than this. Outstanding.

