

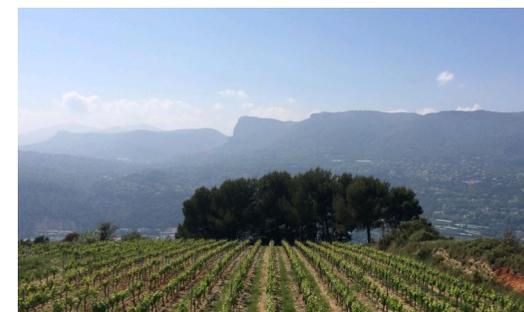


Saint André de Figuière

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.



2016 Le Saint André Rosé

(STELVIN CLOSURE) 750ml

Made from a blend of Grenache, Cinsault, Syrah and Cabernet. *"Pale brilliant orange. Nervy and focused on the nose, displaying vibrant citrus pith, red berry and mineral scents and a hint of white pepper. Tangy and light on its feet, offering bitter red currant and orange zest flavors and a touch of herbacity. In a racy, sharply focused style, delivering firm closing bite and citrusy persistence. 89"* Vinous Media June 2017

2015 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.

2016 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. *"Light bright orange. Nervy, mineral-accented orange zest, strawberry and floral scents show excellent clarity and pick up a floral nuance with aeration. Concentrated yet lively on the palate, offering sappy red berry and lavender pastille flavors underscored by a dusty mineral quality. Shows excellent clarity and cut on the finish, which hangs on with impressive tenacity. 92"* Vinous Media June 2017

