

# DOMAINE ST ANDRE DE FIGUIERE

Premiere de Figuiere Rosé 2017 (Organic)



France

Rose

Still

**BOTTLE SIZE:**  
75cl

**CASE SIZE:**  
6

**ABV:**  
12.5 %

**CLOSURE:**  
Cork

Cinsault 33.0 %

Grenache 33.0 %

Mouvedre 33.0 %

## TASTING NOTE:

Layers of spicy citrus fruit, strawberry, apricot and white peaches. This wine is delicate, light and smooth.

## FOOD MATCH:

Shell fish and white meat.

## TECHNICAL INFO:

Each 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 and cooled before pneumatic pressing at low pressure. The first juices are selected and racked at 15° C. The alcoholic fermentation is regulated at 17° in stainless steel vats. Fining and blending is followed by a cooling technique which prevents any sediment forming. It is then filtered and bottled in mid-February.



VEGAN 

ORGANIC 

SUSTAINABLE 

BIODYNAMIC 

NATURAL 

LOW ALCOHOL 



If you would like to give this wine a try, then [click here](#) to get in touch!