




# FIGUIÈRE

## Première Côtes de Provence Rosé AOP

[www.figuiere-provence.com](http://www.figuiere-provence.com)

VARIETALS	Cinsault, Grenache, Mourvèdre
VINTAGE	2024
REGION	Côtes De Provence, South France, France
TECHNICAL DATA	Alcohol 13%
APPEARANCE	Draped in a luminous light melon-pink robe.
NOSE	Expressive notes of pineapple, lychee, and fresh apricot, layered with white pepper, nutmeg, and hints of lavender or thyme.
PALATE	Full-bodied and crunchy palate with a silky texture. Dominant flavors include wild strawberry, citrus zest, and a refined herbal complexity. Long and persistent, marked by a refreshing saline/briny quality.
PAIRING	Excellent with grilled fish, tuna or salmon tartare, langoustines, crustacean dishes, or spicy white meats.
RATINGS	4.2  ★★★★★ VIVINO
ORDER CODE	FR0268

Certified organic  
and vegan



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