

# FIGUIÈRE

## Signature Magali Rosé Côtes De Provence AOP

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



|                        |   |
|------------------------|---|
| VARIETALS              | Cabernet, Syrah, Cinsault, Grenache   |
| VINTAGE                | 2018  |
| REGION                 | Côtes De Provence, South France, France   |
| TECHNICAL DATA         | Alcohol 13%   |
| APPEARANCE             | Pale salmon pink robe.  |
| NOSE                   | Bouquet of citrus and red fruits.   |
| PALATE                 | Smooth and fresh, evoking the juiciness of apricots and grapefruit on the palate. Clean with a lovely white fruit finish. |
| VINIFICATION           | Fermentation and racking controlled at 17°C in thermo-regulated stainless steel vats for 15-20 days.                      |
| PAIRING                | Serve with Mediterranean style and Asian spicy dishes.  |
| READINESS FOR DRINKING | Drink now or keeping it for 1 to 2 years.   |
| RATINGS                | 92pts <a href="http://JAMESUCKLING.COM">JAMESUCKLING.COM</a>  |
| ORDER CODE             | FR266   |