

FIGUIERE

Magali Signature Rosé 2020

\$7.50*

* Suggested retail price

 Vegan  In conversion

| | | |
|--|-----------------------|------------------------------------|
|  | Product code | 847528 |
|  | Format | 12x750ml |
|  | Listing type | Open |
|  | Status | Unavailable |
|  | Type of product | Still wine |
|  | Country | France |
|  | Regulated designation | Appellation origine protégée (AOP) |
|  | Region | Provence |
|  | Varietal(s) | Cinsault |
|  | Varietal(s) | Grenache |
|  | Varietal(s) | Cabernet Sauvignon |
|  | Varietal(s) | Syrah |
|  | Varietal(s) | Mourvèdre |
|  | Alcohol percentage | 13% |
|  | Colour | Rose |
|  | Sugar | Dry |
|  | Closure type | Metal screw cap |

ABOUT THIS WINERY

For over half a century, the Combard family has been handing down the winemaking tradition to its sons and daughters. Magali, Delphine and François took the helm of the winery from their father Alain Combard and are proudly carrying on his pioneering spirit. Blending heritage and innovation, Figuière is a traditional winery making wines with power, finesse, balance and aromatic complexity.

TASTING NOTES

Pale salmon in color, clear and bright. The nose is expressed through notes of citrus and small red berries. A wonderfully supple and full-bodied attack on the palate, finishing up with notes of yellow fruit ranging from peach to nectarine.

PRODUCTION NOTES

Destemmed and cooled, the harvest was immediately pneumatically pressed at low pressure. Fermentation and racking were controlled at 17°C in thermo-regulated stainless steel vats for 15-20 days. The wine was bottled in February after being matured and filtered.

FIGUIÈRE
FAMILLE COMBARD



- 91 Points -
Vinous

- 90 Points -
Wine Enthusiast

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