

Domaine de FIGUEIRASSE

IGP SABLE DE CAMARGUE

F30240 - LE GRAU DU ROI

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On the land which has been the family's for five generations, the Saumade family has always held great importance to the production of quality wines. In Camargue (region of South of France), Domaine de Figueirasse is set on an atypical sand terroir close to the Mediterranean sea. The vines are only 200 meters away from the sea, which brings salty aromas and freshness to our organic wines.

VINIFICATION :

The Gris de Gris is vinified traditionally :
After the mechanical harvest on optimally ripe grapes, the destemming process is done before pressing the harvest. Then, the must is cooled and settled. The limpid juice is then extracted and the lees are filtered.
Fermentation takes place in stainless steel tanks at 16-18°C.

Organic agriculture

GRIS DE GRIS

This is the typical wine of the « Sable de Camargue » appellation : a pale colour, citrus notes and a slight acidity while retaining some freshness.

It can be enjoyed throughout summer meal, but it may also be accompany exotic and spicy food, or as an aperitif with some tapas.

Average alcohol content: 12,5% vol.

Best served at 10-12°C.

Conservation. 1 year.

Grape varieties: Grenache Gris.

Aromas : Citrus and exotic fruits.

