

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 Saladelles 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

LES SALADELLES

This is the name of a purple flower which only grows in the sand, near the sea. It is also the name of this blend of Marsanne and Roussanne which is vinified and aged for twelve months in 600 litre oak barrels.

The yellow flower notes in this wine will perfectly accompany fish, seafood or cheese.

Average alcohol content: 13% vol.

Best served at 12°C.

Conservation: 5 years maximum.

Grape varieties: Marsanne and Roussanne.

Aromas: Vanilla, yellow flowers.

