

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 :

After the mechanical harvest on optimally ripe grapes, the destemming process is done before the controlled fermentation between 28 and 30°C in tanks. The bottling of the cuvée Les Baronnets is done with no prior filtration in order to obtain a better preservation of its aromas and gustatory quality.

Organic agriculture

LES BARONNETS

This blend of Shiraz (80%) and Cabernet Sauvignon (80%) reveals light and fruity notes.

It can be served with barbecues.

Average alcohol content: 13% vol.

Best served at 16-17°C.

Conservation. 5 years maximum.

Grape varieties: Cabernet Sauvignon and Shiraz.

Aromas: Red fruits.

