

The Specifics



Wine Details

Wine Name:	Figuiere Mediterranee Rose
Vintage:	2025
Varietal(s):	35% Grenache, 25% Cinsault, 20% Syrah, 10% Cab. Sauv., 10% Carignan
Appellation:	Cotes de Provence
Country:	France
Alcohol:	12.5%
Production:	Stainless steel



What Is It

Roses are a style of wine made by limiting the amount of contact the grape juice has with the grape skins. For some Roses, that skin contact may last mere minutes, leading to a wine that has a very light pink hue. Others (such as this one) will spend multiple hours on the skins leading to a darker color that is still undeniably Rose.

The Figuiere Mediterranee Rose is light- to medium-bodied, pale melon in color, with notes of strawberry, and white flowers. It is quite bright on the palate and has a refreshing acidity that easily lets it pair with marinated vegetables and seafood seasoned with lemon and peppercorn.

Who Made It

Located in southern France, between Marseille and Nice, Figuiere has been owned by the Combard family since 1992. The vineyards are situated on schist soils (metamorphic, mineral-rich soil formed from intense heat and pressure, characterized by its flaky, layered, and often shiny structure) just a

few hundred meters from the Mediterranean Sea lending a natural minerality and salinity to their wines.

Doug's Deep Thoughts

Although this is the “entry-level” Rose from Figuiere, there is nothing basic about this wine. Yes, it’s easy to enjoy by itself. Yes, it has a soft profile and a lighter body. But, to me, this is a transition Rose; a wine that can bridge that gap between “porch pounder” Roses and those with enough backbone to support a meal. The quality of the grapes certainly play a role in the transition, but here, it’s the soil that really makes this Rose more than just a “porch pounder.” Nutrient-poor, schist is known for exceptional drainage and heat retention which is exactly what you want in your vineyard as it stresses the vines, forcing them to focus on grape production, not vine expansion. If you’ve been with the Winehouse for any length of time, you’ll already know that I love wines from Priorat (Spain) and Central Otago (New Zealand); the commonality - schist soil.