

DOMAINE DE FIGUEIRASSE

Vin des Sables 'Gris de Gris'

Gris de Gris des Sables is a particular style of rosé wine made especially in the Camargue, a blend of southern red grapes like Grenache and Cinsault, pressed gently to extract a delicate, pale salmon color. For more than a century the Saumade family has tended vines on the sandy shores of the Camargue delta in the south of France. The sea is but 200 yards from the edge of their vineyards—and this influence, from the air's moisture that keeps vines quenched to sea salt that keeps them healthy, is why organic viticulture here is as natural as the tides and the call of seabirds overhead.



WINERY: Domaine de Figueirasse

ESTABLISHED: 1905

REGION: FRANCE • Provence • Mudaison

APPELLATION: Sable de Camargue IGP

BLEND: Grenache noir, Grenache gris, Grenache blanc, Cinsault (field blend)

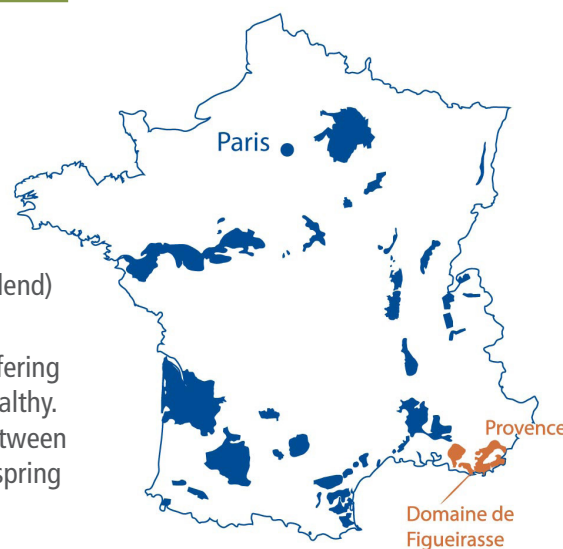
VINEYARDS: Just 200 yards from the Mediterranean coastline, estate vineyards are influenced by the sea. Humidity keeps the vines from suffering hydric stress; sea salt, acting as a natural antiseptic, keeps rootstock healthy. Soils are sandy, poor in nutrients, yet well-draining. Grain is planted between rows in the winter to help prevent erosion, and is plowed under in the spring as natural compost.

AGE OF VINES: 10 to 20 years

WINEMAKING: Hand-harvested in the evening when temperatures are coolest. Grapes are destemmed and pressed immediately to extract the characteristically delicate pink color of 'gris de gris' wines. Fermented on indigenous yeasts in temperature-controlled, stainless steel tanks.

TASTING IMPRESSIONS: Dry, lively and refreshing. Aromas and flavors of tangy red cherries, pomegranate, fresh ginger, white pepper.

PAIRING SUGGESTIONS: As an aperitif; with light, Mediterranean-inspired meals



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1601 Martin Luther King Jr. Blvd. Berkeley, CA 94709 northberkeleyimports.com