

Retail
\$20.00 \$20.00

2018 Domaine Figueirasse Gris de Grisproduct-timed-pdf - Vin des Sables, France

Why We're Drinking It

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.

Tasting Notes

If Languedoc is the land of sun (and it is), then this is pure, bottled, sunny bliss. Bright and fresh aromas of ruby grapefruit lift flavors of strawberries through every sip. Like a walk in a field of lavender, this bottle is floral in all the best ways.

VARIETAL
White Blend
APPELLATION
France
ALCOHOL
12.50
SIZE
750ml
BLEND
White Blend

The Story to Know

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.

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.
