

GRAND AVENUE
— WINES —



2013
SAINT ANDRÉ
DE FIGUIÈRE

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The fact that this domaine remains relatively obscure is perhaps due to the fact that it concentrates its efforts on producing rosé. This is a segment of the wine market that has boomed in popularity over the last decade but where the overwhelming majority of producers take little care with the quality of their product. Over-cropping of characterless, high-yielding grape varieties (to maximise production) is almost standard practice as is the widespread use of chemical preservatives (such as sodium benzoate or potassium sorbate) to rapidly halt fermentation and stabilise the wine. The result is that the supermarket shelves are full of chemically, enhanced, dilute and insipid wines that taste of very little. To be honest, as the wine is often served ice cold, many consumers do not seem to care either. A raging hangover the next morning is perhaps only clue as to what really was in the bottle.

Saint André de Figuière is an organically certified domaine that produces delicate, fragrant and characterful rosé. The estate was established in the 1990s by Alain Combard and is now managed by his children. Alain spent over 20 years working with Michel Laroche in Chablis before deciding to return to his native south. His overriding belief is that Provencal rosé deserves to be on a par with great white wines.

The Magali cuvée is a made from low-yielding 15–25 year old vines and is a blend of Syrah, Cabernet Sauvignon, Grenache and Cinsault grown on schist and clay/limestone soils. The wine has a light salmon pink hue, typical of rosés from this region and is light, fruity and refreshing on the palate with just the right amount of complexity that comes from the age of the vines and the blending.

The Première is ultra-pale and tastes almost like a great white wine. It is made predominantly from Mourvedre blended with Provence varietals and a touch of semillon. The vines are planted facing the sea on schist soils in the village of La Londe les Maures and are aged between 30 and 35 years old. They have been organically cultivated since 1979.

In recent years we have seen the emergence of a number of luxury Cotes de Provence wines (Château d'Esclans, Domaine Ott, Brad & Angelina's Miraval) which are priced in accordance with where their high profile status. Aside from quietly appearing on a number of top restaurant lists, including London's top Provence restaurant, La Petite Maison in Mayfair where Magali is the house rosé, The Combard family have preferred to stay low key and to focus on the quality of his wines rather than hype things up. Prices therefore remain competitive.

All prices are quoted in bond.

● 🍷 2012 Magali Rosé, Saint André de Figuière, Côtes de Provence	6x75cl	£50
● 🍷 2012 Première Rosé, Saint André de Figuière, Côtes de Provence	6x75cl	£65

E&OE

● Red wine ● White ● Rosé ● Champagne 🍷 Drinking now All prices quoted In Bond unless stated

TERMS & CONDITIONS

Availability

All wines are offered in bond excluding duty, VAT and delivery unless otherwise stated and are subject to availability. Wine is only sold by the complete case (either 6×75cl or 12×75cl as indicated). Please note we have a minimum order size of 12 bottles.

Prices

Prices are provisional and subject to confirmation upon our acceptance of your order. Confirmation may be by e-mail or by the delivery of an invoice.

Payment

Payment is due on invoice. We accept payment by bank transfer or by cheque (please allow five (5) working days for cheques to clear).

Bank Details:

Barclays Bank
10 North Street
Bishops Stortford
CM23 2LH

Delivery

All of our wines are stored at London City Bond in Barking. Transfer in bond to LCB or other bonded warehouses can be arranged at cost. Deliveries are charged at the following rate for orders of 12 bottles or more within mainland England and Wales: one (1) case – £10, two (2) cases or more – £20. Deliveries to Scotland or overseas are charged at cost.

Title

Until the seller of the goods has received full payment, property of the goods shall not pass to the purchaser. E&OE.

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