



## Côtes de Provence



Bronze medal at the International Wine Challenge 2014 Prix d'excellence at the "Vinalies Internationales " 2014 88/100 in the guide Gilbert et Gaillard 2015 89 in the Wine Enthusiast 2014

The red sandstone bedrock has produced a sandy limestone soil, which has combined with colluvial soil from the areas of high ground on either side of the terroir.

Average age of vines: 35 years Grenache 50 % Cinsault 30 % Syrah 10 % Tibouren 10% Yield: 50 hl/ha. Minimum use of pesticide approach (Agriculture raisonnée)

Direct pressing of the destemmed grapes. Traditional vinification in stainless steel vats. A cooling system is used to chill the grapes.

Pale pink with golden highlights. A flatering nose of rippened pineapple and pink grapefruit. Round and refreshing citrus , typical of the Pierrefeu terroir.

Fish marinated with fennel and grilled, fragrant or spicy dishes.



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FAMILLE SUMEIRE

