



FAMILLE SUMEIRE
VIGNERONS EN PROVENCE



CHÂTEAU
L'AFRIQUE

Côtes de Provence

2016

Gold medal at the Concours Général Agricole of Paris 2015
Silver medal at the Vinalies Internationales 2015
Bronze medal at the Decanter World Wine award 2015
Bronze medal at the Drinks Business Global Rosé Masters 2015
Bronze medal at the International Wine Challenge 2015

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 40 % Cinsault 20 % Syrah 20 % Tibouren 20%
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.

A barely pink color
A citrus nose of oranges and lemon peel
A pretty taste with an aromatic complexity of apricot and yellow peach.

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

