

Provence rosés:

WHY ARE THEY SO SUCCESSFUL?

With their finesse, elegance and lightness, Provence rosés have successfully transcended fashion trends to become a benchmark in their category, carving out a place for themselves between the top red and white growths. Combining tradition with modernity and expertise, they enjoy outstanding vineyard soils and climates, enhanced by magnificent wine estates that are well worth exploring.

PROVENCE ROSÉS
CONTINUE TO TAKE
THE WORLD BY STORM

By Jean-Paul Burles

Photographs: Courtesy of the domaines - Gilbert & Gaillard

FAMILLE SUMEIRE

A FAMILY ENDORSEMENT

The Sumeire family, which moved to Trets opposite Mount Sainte Victoire in the 13th century, owns three chateaux: l'Afrique in Cuers, Cousin in Trets and Maupague in Puyfoubier. The vines have always been grown using responsible farming methods. "Our rosés stem from excellent balance between the soil types and the climate", explains Sophie Sumeire Denante, who owns the family estates with her brother Olivier. "Provence's climate and the Mistral wind allow us to grow vines naturally. Harvesting the grapes by night or early in the morning, at the peak of ripeness and at low temperatures, promotes natural freshness in the rosés and their hallmark pale colour". César à Sumeire by Château Cousin is one of the estate's flagship wines. Its label features part of the artwork designed and created by the sculptor César, signed by the artist for the Sumeire family in 1987. Its intense, complex nose heralds an ample, rich palate. Designed to pair with gourmet foods, the rosé is renowned in France and in many countries in Europe and in the United States.



Estate owners Sophie Sumeire and her brother Olivier.

GILBERT & GAILLARD

COVER STORY PROVENCE ROSÉS