



FAMILLE SUMEIRE
VIGNERONS EN PROVENCE



CHÂTEAU
L'AFRIQUE

Côtes de Provence

2016

Le buste ornant l'étiquette, daté de 1840 et placé au bout de l'allée du domaine, est l'oeuvre du sculpteur Cuersois Antoine Aprile.

TERROIR

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.

VINEYARD

Average age of vines: 30 years

82% Rolle - 18% Ugni Blanc and Clairette

Yield: 50 hl/ha.

Minimum use of pesticide approach (Agriculture raisonnée)

VINIFICATION

Skin maceration of the destemmed grapes at low temperature in stainless steel temperature-controlled presses, and then temperature-controlled fermentation in stainless steel vats.

TASTING NOTES

Luminous and light in color with golden highlights

A nose of fresh green almond and elderberries

Smooth and round with a pleasant brightness on the finish.

MATCHING FOOD & WINE

Crustaceans, grilled fish, sea scallop tartar or ceviche.

