



FAMILLE SUMEIRE  
VIGNERONS EN PROVENCE



CHÂTEAU  
L'AFRIQUE

## Côtes de Provence

2017

The statue adorning the label, dated 1840 and placed at the end of the estate alley, is the work of sculptor Antoine Aprile, native from Cuers.

### 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 with golden highlights

A nose of citrus peel and pineapple

Nice length with a tropical fruit persistence.

### MATCHING FOOD & WINE

perfect with crustaceans, grilled fish, sea scallop ceviche, goat cheese.

