



# Côtes de Provence



Gold Medal at the 2013 Independent Winegrowers Competition Bronze Medal at the 2013 Brignoles Wine Fair Competition Gold medal at Mondial du rosé 2013 Commended medal at Decanter World Wine Awards 2013 Selected by "Un vin presque parfair" 2013 GOld medal at Gilbert & Gaillard 2014 (86/100) Wine enthusiast Juillet 2013 : 88/100 Guide Hachette 2014.

#### 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: 35 years Grenache 40% Tibouren 30% Cinsault 30% Yield: 50 hl/ha. Minimum use of pesticide approach (Agriculture raisonnée)

## VINIFICATION

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

### **TASTING NOTES**

Appearance: Pale pink with hints of peach. Nose: Refined bouquet of pears. Palate: Notes of pink grapefruit, good freshness and pleasantly lively.

## $Matching \, {\rm food} \, {\rm \&} \, {\rm Wine}$

As an aperitif, with bouillabaisse (Mediterranean fish soup), and with fragrant or spicy dishes.



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FAMILLE SUMEIRE



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