



FAMILLE SUMEIRE  
VIGNERONS EN PROVENCE



CHÂTEAU  
L'AFRIQUE

## Côtes de Provence

2013

Bronze medal at the International Wine Challenge 2014  
Prix d'excellence at the "Vinalies Internationales" 2014  
88/100 in the guide Gilbert et Gaillard 2015  
89 in the Wine Enthusiast 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 50 % Cinsault 30 % Syrah 10 % Tibouren 10%  
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

Pale pink with golden highlights.  
A flatering nose of ripened pineapple and pink grapefruit.  
Round and refreshing citrus, typical of the Pierrefeu terroir.

### MATCHING FOOD & WINE

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

