



FAMILLE SUMEIRE  
VIGNERONS EN PROVENCE



CHÂTEAU  
L'AFRIQUE

## Côtes de Provence

2015

Bronze medal Drinks Business 2016  
Gold medal Guide Gilbert et Gaillard 2016  
85/100 Wine enthusiast 2016  
Bronze medal 88/100 Decanter 2016  
Commended medal International Wine Challenge 2016

### 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

Grenache 40%  
Syrah 40%  
Cinsault 20%  
Average age of vines: 35 years  
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

A pale robe with peach nuances  
The nose is intense of yellow plums and pineapple with a touch of red currant.  
Ample and smooth with notes of orange and a touch of liquorice on the finish.

### MATCHING FOOD & WINE

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

