



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.

PAIRING FOOD & WINE

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

