



FAMILLE SUMEIRE
VIGNERONS EN PROVENCE



Côtes de Provence

2020

Chateau La Jouliane purchased by Gabriel Sumeire in 1953 is a vineyard in the heart of the prestigious Cuers - Pierrefeu terroir, rich in the ancient history of Provence. Orange and fig trees surround the vineyard, located between the nearby Mediterranean Sea and the Massif of the Moors Mountains. Today, the vineyard is run by his great-grandchildren, Olivier and Sophie Sumeire and is cultivated sustainably.

Noted 89 by Wine Enthusiast 2021
Silver medal 90 points Decanter 2021
Noted 92/100 and 16/20 by Vert de Vin magazine

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

Age of vineyards 25 ans
Grenache 50% Syrah 20% Cinsault 20% Tibouren 10%
High environmental value (HVE)

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 color with peach highlights.
A nose of tea rose and eglantine with a touch of pink grapefruit.
Round and long lasting with notes of oranges.

MATCHING FOOD & WINE

Perfect as an aperitif, with salmon in all its forms, raw as a tartare, smoked, poached in a court-bouillon made with this same rosé wine, with shrimp risottos with vegetables, sushi or sashimi ...

