



FAMILLE SUMEIRE
VIGNERONS EN PROVENCE

N°2
CHÂTEAU
L'AFRIQUE

Rosé

2015

Silver medal 91/100 Decanter 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

Average age of vines: 35 years

Grenache 40 %

Cinsault 20 %

Tibouren 20 %

Syrah 20%

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 pomelo colour

A lively and fruity strawberry and apricot nose

Refreshing and charming with a citrus finish

MATCHING FOOD & WINE

Perfect for a pre-dinner drink and world cuisine

