FAMILLE SUMEIRE
VIGNERONS EN PROVENCE

LA BASTIDE DE
# MAUPAGUE
AOP CÔTES DE PROVENCE SAINTE VICTOIRE

## Côtes de Provence
### Cru Sainte Victoire

2025

The vineyard of Maupague, owned by the Sumeire family is located on the commune of Puyloubier in the heart of one of the renowned sites of France: the Montagne Sainte-Victoire. Maupague is entirely classified Appellation Côtes de Provence Sainte-Victoire and is classified HVE (High Environmental Value) level 3.

## Terroir
Terroir of the Sainte Victoire mountain, high basin of the Arc, composed of scree and sandstone clays of the Upper Cretaceous, as well as colluvium of the surrounding massifs.

## Vineyard
Average age of the vineyard : 20 years
Grenache 48%
Cinsault 33%
Syrah 13%
Carignan 6%
Yield : 50 hl / ha
High Environmental Value (HVE) farming.

## Vinification
Low temperature stabulation for 18 days, followed by fermentation at Temperature controlled in stainless steel tanks.

## Tasting notes
Pale pink colour with a subtle peach hue.
The nose is refined and expressive, with aromas of fresh redcurrant, crisp pear and a delicate floral hint of rose.
Lively and precise on the palate, supported by well-balanced acidity. The mid-palate is taut and saline, bringing structure and length. The finish is clean and persistent, with notes of lychee and citrus, led by lemon.

## Pairing food & wine
Langoustine carpaccio, tempura, asparagus risotto with parmesan, free-range chicken roasted with herbes de Provence.