



FAMILLE SUMEIRE
VIGNERONS EN PROVENCE



CHÂTEAU MAUPAGUE

Côtes de Provence
Cru Sainte Victoire

2012

Silver Medal at the 2013 Independent Winegrowers Competition
Bronze medal at Decanter World Wine awards 2013
Silver medal at Concours des vins de St Tropez
Gold medal 88/100 Guide Gilbert & Gaillard 2014
90/100 Wine enthusiast Juillet 2013

TERROIR

Located in the upper basin of the Arc, the terroir is composed of scree and clay-sandstone from the Late Cretaceous period, with colluvial deposits from the surrounding hills.

The etymology of the name "Maupague" (meaning "giving little"), and the geological characteristics of the soil make this property particularly well-suited to the growing of grapes; there have been vines here for many generations.

VINEYARD

Average age of vines: 20 years

Grenache 50%

Cinsault 40%

Syrah 10%

Yield: 45 hl/ha.

Minimum use of pesticide approach (Agriculture raisonnée)

VINIFICATION

Skin maceration of the destemmed grapes during filling of the water-cooled pneumatic press.

Draining of the juices, and then light pressing at constant temperature.

TASTING NOTES

Appearance: Very pale colour with flesh tones.

Nose: Delicate fruity bouquet with slightly aniseedy hints of dill and menthol.

Palate: Notes of terroir in this rosé that offers excellent minerality.

PAIRING FOOD & WINE

Grilled gambas with fennel seeds.

