



FAMILLE SUMEIRE
VIGNERONS EN PROVENCE



CHÂTEAU MAUPAGUE

Côtes de Provence
Cru Sainte Victoire

2013

Silver Medal at the Vinalies Internationales 2014
Noted 90 on the "Wine enthusiast" 2014
88/100 in the Gilbert et Gaillard guide 2015

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 55%

Cinsault 40%

Syrah 5%

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

Very pale and luminous peach pink.

Nose of plums and honeydew.

Voluptuous yet fresh with a persistent nectarine finale.

PAIRING FOOD & WINE

Grilled prawns with fennel, tapenade.

