



FAMILLE SUMEIRE  
VIGNERONS EN PROVENCE



## CHÂTEAU MAUPAGUE

Côtes de Provence  
Cru Sainte Victoire

2015

Gold medal Guide Gilbert & Gaillard 2017

Bronze medal Decanter 2016

Commended medal International Wine Challenge 2016

Wine spectator april 2016 "87/100 - A tight, lean style with talc, jicama and strawberry notes moving along. For fans of cut."

87/100 Wine enthusiast 2016

### 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 70% Syrah 10 % Cinsault 20%

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

Pale litchi pink in colour

An elegant nose of raspberries accentuated with spices such as liquorice and curry.

A nice balance between the roundness and minerality

### PAIRING FOOD & WINE

This wine will pair well with shellfish and crustaceans as well as soft goat cheese. Serve chilled

