



FAMILLE SUMEIRE  
VIGNERONS EN PROVENCE



## CHÂTEAU MAUPAGUE

Côtes de Provence  
Sainte Victoire

2016

Silver medal at the Concours Bettane et Desseauve Prix Plaisir 2017  
88 at the Wine Enthusiast 2017  
Gold medal - 89 Gilbert et Gaillard 2017  
Bronze medal at the IWSC 2017

### 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 80%

Cinsault 10%

Syrah 10%

Yield: 45 hl/ha.

Minimum use of pesticide approach (Agriculture raisonnée)

### VINIFICATION

18 days of cold tank stabilisation at 4° C in pre-fermentation phase, then temperature-controlled fermentation in stainless steel vats.

### TASTING NOTES

Pale and areal rose

A fine nose of cranberries and Morello cherry

Fresh and lively with notes of strawberry and raspberry

### MATCHING FOOD & WINE

Pairs well with fish and crustaceans, soft goat cheese as well as Bellota ham

Serve chilled

