



FAMILLE SUMEIRE
VIGNERONS EN PROVENCE



CHÂTEAU MAUPAGUE

Côtes de Provence
Cru Sainte Victoire

2019

90 at Gilbert & Gaillard 2020
92-93 at Vertdevin.

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 for viticulture.

VINEYARD

Average age of vines: 20 years

Grenache 60%

Cinsault 30%

Syrah 10%

Yield: 50 hl/ha.

Sustainable farming. Vegan wine.

VINIFICATION

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

TASTING NOTES

A pale pink color.

A spicy nose of nectarines with notes of nutmeg.

Well-balanced with lengthy aromas of pineapple with a citrus finish.

PAIRING FOOD & WINE

Lobster salad, asparagus and parmesan risotto, tempuras, farm chicken roasted with herbes de Provence

