



FAMILLE SUMEIRE
VIGNERONS EN PROVENCE



CHÂTEAU MAUPAGUE

Côtes de Provence
Cru Sainte Victoire

2020

Owned by the Sumeire family, the sunny slopes of Château Maupague extend over the exceptional terroir of Sainte Victoire mountain. The etymology of the name "Maupague" (meaning "giving little"), and the geological characteristics of the soil make this property particularly well-suited for viticulture.

89/100 Tasted par Andreas Larsson meilleur sommelier du monde-
Dégustation des Provence rosés

Noted 91 and "highly recommended by Elisabeth Gabay's guide to the rosés of southern France

Silver medal at the Global Rosé Masters 2021

Bronze medal 88 points Decanter 2021

Gold medal at the International Challenge by Gilbert & Gaillard 2021

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.

VINEYARD

Average age of vines: 20 years - Grenache 60% Cinsault 40%
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

Brilliant pale pink colour.

Nice minerality on the nose, notes of muscat apricot, lemon thyme and garrigue, reminiscent of the vegetation of the Maupague groves surrounding the vineyard.

Nice richness on the palate which ends with the liveliness of morello cherries.

PAIRING FOOD & WINE

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

