



FAMILLE SUMEIRE
VIGNERONS EN PROVENCE



CHÂTEAU MAUPAGUE

Côtes de Provence
Cru Sainte Victoire

2021

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.

Gold medal at The International Vinalies Challenge 2022
Gold medal at The Bruxelles Global Challenge 2022
Tasted wine by Andreas Larsson : 90 points
91 points and silver medal - IWSC 2022
Silver Medal at Global Rosé Masters 2022

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 80% Cinsault 20%
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

Very pale lychee color
The freshness and minerality come together on the nose, with notes of mango, mint, and pink grapefruit.
Very nice and lengthy citrus fruit that develops on to apricot and peach.
An elegant rosé characteristic of the terroir of Sainte Victoire

PAIRING FOOD & WINE

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

