



Côtes de Provence

Sainte Victoire

2024

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.

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

Grenache 48%
Cinsault 33%
Syrah 13%
Carignan 6%
Yield: 50 hl / ha
Average age of vines: 20 years
Sustainable farming. Vegan wine.

VINIFICATION

Direct pressing, temperature controlled fermentation in stainless steel tanks.

TASTING NOTES

Pale salmon pink color.

The nose is aromatic and elegant, with notes of apricot and yellow peach. The palate is balanced with a nice liveliness of lemon and pink grapefruit on the finish.

An elegant rosé characteristic of the Sainte Victoire terroir.

PAIRING FOOD & WINE

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

