

# ELIE SVMEIRE

# Sainte Victoire Côtes de Provence

2012

## Bronze Medal at the 2013 Concours Général Agricole

#### TERROIR

Sainte Victoire : the red sandstone bedrock has produced a sandy limestone soil, which is combined with colluvial soil from the areas of high ground on either side of the terroir.

#### VINEYARD

Average age of vines: 30 years Grenache 85% Cinsault 15% Yield: 50 hl/ha. Minimum use of pesticide approach (Agriculture raisonnée)

# VINIFICATION

Skin maceration of the destemmed grapes at low temperature in stainless steel temperature-controlled presses, and then temperature-controlled fermentation in stainless steel vats.

#### TASTING NOTES

Appearance: Pale pink colour with hints of gold.

Nose: Ripe plum.

Palate: Full-bodied attack with notes of fruit. Well-rounded, good expression

of the terroir.

### MATCHING FOOD & WINE

Bouillabaisse (Mediterranean fish soup), grilled sea bass with fennel.

