



FAMILLE SUMEIRE  
VIGNERONS EN PROVENCE

N°2  
CHÂTEAU  
L'AFRIQUE

Rosé

2012

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

Average age of vines: 35 years  
Grenache 40%  
Tibouren 30%  
Cinsault 30%  
Yield: 50 hl/ha.  
Minimum use of pesticide approach (Agriculture raisonnée)

Direct pressing of the destemmed grapes.  
Traditional vinification in stainless steel vats.  
A cooling system is used to chill the grapes.

Appearance: Pale pink with hints of peach.  
Nose: Refined bouquet of pears.  
Palate: Notes of pink grapefruit, good freshness and pleasantly lively.

As an aperitif, with bouillabaisse (Mediterranean fish soup), and with fragrant or spicy dishes.

