



FAMILLE SUMEIRE  
VIGNERONS EN PROVENCE



CHÂTEAU  
MAUPAGUE

Côtes de Provence  
Sainte Victoire

2016

90 points in the Wine Entusiast for 2009, 2011, 2012 and 2013 vintage  
90 points in Vinous magazine for 2014 vintage  
Silver medal at the Concours des vins de Provence 2015  
90 in Vinous magazine april 2015  
Noted 4 glasses in the 2015 Guide Hubert

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.

The etymology of the name "Maupague" (meaning "giving little"), and the geological characteristics of the soil make this property particularly well-suited to the growing of grapes; there have been vines here for many generations.

Average age of vines: 20 years

Grenache 70%

Cinsault 25%

Syrah 5%

Yield: 45 hl/ha.

Minimum use of pesticide approach (Agriculture raisonnée)

Skin maceration of the destemmed grapes during filling of the water-cooled pneumatic press.

Draining of the juices, and then light pressing at constant temperature.

Translucent pink in color

A mineral nose, typical of the Sainte Victoire terroir with notes of orange flower blossom.

A suave taste allying depth, length and freshness

This wine will pair well with shellfish and crustaceans as well as soft goat cheese. Serve chilled

