



FAMILLE SUMEIRE
VIGNERONS EN PROVENCE

À
CHÂTEAU
L'AFRIQUE

Côtes de Provence

2013

Bronze medal at the International Wine Challenge 2014

◇ TERROIR

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.

◇ VINEYARD

Average age of vines: 35 years

Grenache 50 % Cinsault 30 % Syrah 10 % Tibouren 10%

Yield: 50 hl/ha.

Minimum use of pesticide approach (Agriculture raisonnée)

◇ VINIFICATION

Direct pressing of the destemmed grapes.

Traditional vinification in stainless steel vats.

A cooling system is used to chill the grapes.

◇ TASTING NOTES

Pale pink with golden highlights.

A flatering nose of rippened pineapple and pink grapefruit.

Round and refreshing citrus , typical of the Pierrefeu terroir.

◇ MATCHING FOOD & WINE

Fish marinated with fennel and grilled, fragrant or spicy dishes.

