

GILBERT & GAILLARD

THE FRENCH EXPERTS ON WINE

PROVENCE - CHALLENGE -



Alongside her brother Olivier Sumeire, Sophie Sumeire Denante has inherited the expertise of her ancestors



Château Coussin in Trets

Provence rosés: The “top ten” of the year

SUMEIRE FAMILY:

WHEN ROSÉ BECOMES A LEGACY

Alongside her brother Olivier Sumeire, Sophie Sumeire Denante has inherited the expertise of her ancestors who have grown wine for eight generations on outstanding vineyard sites. Following vineyards that have been a feature of the local countryside since Antiquity, the Provencal road leads to Château Coussin in Trets and Château Maupague in Puyloubier. In the unique terroir of the Sainte-Victoire, clay-limestone soils coupled with a continental microclimate enhance the refined rosés, whose natural acidity and lovely layered character echo the nearby mountain. Great-grandfather Gabriel Sumeire came in search of the finest vineyard sites and acquired Château l’Afrique in Cuers, on the well-draining sand-clay soils of Pierrefeu in 1953. The estate’s racy, rounded rosés are marked by the nearby Mediterranean sea breezes and reveal aromas of citrus fruits like those planted in the estate’s grounds. “These two typical characters”, points out Sophie Sumeire, “remind us every day that Provence is rosé territory, and that there is something for everyone”. Here, the vineyards are meticulously farmed using sustainable techniques. Expressing sense of place is a single-minded objective, as is balance in wines like César à Sumeire, Coussin and l’Afrique. These rounded, indulgent, gourmet-food-style rosés make the perfect companions for grilled fish, Asian cuisine, and in the summer, barbecues or seafood, meat and vegetables cooked on a hot plate.

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