



FAMILLE SUMEIRE
VIGNERONS EN PROVENCE



Côtes de Provence

2017

The statue adorning the label, dated 1840 and placed at the end of the estate alley, is the work of sculptor Antoine Aprile, native from Cuers.

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: 30 years
82% Rolle - 18% Ugni Blanc and Clairette
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

Luminous with golden highlights
A nose of citrus peel and pineapple
Nice length with a tropical fruit persistence.

MATCHING FOOD & WINE

perfect with crustaceans, grilled fish, sea scallop ceviche, goat cheese.

