



FAMILLE SUMEIRE
VIGNERONS EN PROVENCE



CHÂTEAU MAUPAGUE

Côtes de Provence
Sainte Victoire

2015

1 star at the Guide Hachette 2015
Silver medal at the Concours des vins de Provence 2018

TERROIR

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.

VINEYARD

Average age of vines: 20 years
Syrah 80%
Grenache 20%
Yield: 40 hl/ha.

VINIFICATION

100% destemming and then vinification in stainless steel vats.
Post fermentation maceration at a temperature of 25 to 30 °.
Maturing in stainless steel vats.

TASTING NOTES

Deep colour with hints of ruby.
Intense bouquet with notes of peonies and violets.
Generous, well-structured palate with notes of pepper. Good substance.

MATCHING FOOD & WINE

Lamb cutlets grilled over vine cuttings.

