



FAMILLE SUMEIRE  
VIGNERONS EN PROVENCE



## L'Orangé

Settled at the foot of the Sainte Victoire mountain since the 13th century, the Sumeire family cultivates tradition and love of wine from generation to generation.

Red, white, and of course rosé... A new color is added to its palette: orange, obtained by macerating white grapes for 21 days. Golden and sunny reflections, slight bitterness: L'Orangé will delight the lovers of atypical wines with fruity aromas, a combination of notes of citrus and quince.

### VINEYARD

100% ugni-blanc (Trebbiano)

### VINIFICATION

The pressed grapes are left to macerate in their juice for 21 days to extract the maximum flavors and colors from the skin in a temperature controlled stainless steel tank.

### TASTING NOTES

L'Orangé has a beautiful pale orange color with golden highlights. The expressive nose of tangerines, yuzu and cédrat lemon combines with notes of fresh walnuts and quince. It's a tonic wine with a nice acidity. The tannins are present with a lengthy finish of bitter oranges.

### MATCHING FOOD & WINE

With its nervous attack, it is ideal for aperitif or cheese. L'Orangé will also pair with ancient vegetable dishes, salmon gravelax, grilled octopus and fennel salad, lamb tagine and Korean pulled pork.

To be served between 13 and 15°

