



FAMILLE SUMEIRE  
VIGNERONS EN PROVENCE



CHÂTEAU  
L'AFRIQUE

## Côtes de Provence

2013

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.

Average age of vines: 30 years  
Rolle 50%  
Ugni Blanc 50%  
Yield: 50 hl/ha.  
Minimum use of pesticide approach (Agriculture raisonnée)

Skin maceration of the destemmed grapes at low temperature in stainless steel temperature-controlled presses, and then temperature-controlled fermentation in stainless steel vats.

Appearance: Pale yellow colour with hints of gold.  
Nose: White-fleshed fruit and vine peaches.  
Palate: Full-bodied attack with notes of stone-fruit. Well-rounded, fine expression of the terroir.

Bouillabaisse (Mediterranean fish soup), grilled sea bass with fennel.

