



FAMILLE SUMEIRE
VIGNERONS EN PROVENCE



Côtes de Provence

2021

Chateau La Jouliane purchased by Gabriel Sumeire in 1953 is a vineyard in the heart of the prestigious Cuers - Pierrefeu terroir, rich in the ancient history of Provence. Orange and fig trees surround the vineyard, located between the nearby Mediterranean Sea and the Massif of the Moors Mountains. Today, the vineyard is run by his great-grandchildren, Olivier and Sophie Sumeire and is cultivated sustainably.

Silver Medal at Global Rosé Masters 2022
Bronze Medal at IWC 2022 : 89 points
90 points by James Suckling
Silver medal at the Bruxelles Global Challenge 2022
Tasted wine by Andreas Larsson : 89 points

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

Age of vineyards 25 years.
Cépages: Syrah 50% Grenache 40% Rolle 10%
High environmental value (HVE).

VINIFICATION

Direct pressing of the destemmed grapes.
Traditional vinification in stainless steel vats.
A cooling system is used to chill the grapes.

TASTING NOTES

Lush pink color.
A fruity nose of lychee and vine peach.
Balanced and elegant on the palate with beautiful notes of pear Williams and a lemony finish.

MATCHING FOOD & WINE

Perfect as an aperitif, with salmon in all its forms, raw as a tartare, smoked, poached in a court-bouillon made with this same rosé wine, with shrimp risottos with vegetables, sushi or sashimi ...

