



FAMILLE SUMEIRE
VIGNERONS EN PROVENCE



CHÂTEAU MAUPAGUE

Côtes de Provence Cru Sainte Victoire

2025

Owned by the Sumeire family, the sunny slopes of Château Maupague extend over the exceptional terroir of Sainte Victoire cru. The etymology of the name "Maupague" (meaning "giving little"), and the geological characteristics of the soil make this property particularly well-suited for viticulture.

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.

VINEYARD

Grenache 48%

Cinsault 33%

Syrah 13%

Carignan 6%

Yield: 50 hl / ha

Average age of vines: 20 years

Sustainable farming. Vegan wine.

VINIFICATION

Direct pressing, temperature controlled fermentation in stainless steel tanks.

TASTING NOTES

Very pale pink colour with a subtle salmon hue.

The nose opens with garrigue aromas, echoing the Mediterranean scrubland surrounding the Maupague vineyards, before unfolding into notes of broom, raspberry and a delicate floral nuance reminiscent of rose.

The attack is crisp and vibrant, with flavours of thyme and yellow peach, supported by a saline minerality that brings definition and length.

The finish is clean and persistent, marked by notes of orange zest.

PAIRING FOOD & WINE

Lobster salad, asparagus and parmesan risotto, tempuras, farm chicken roasted with herbes de Provence

