



FAMILLE SUMEIRE  
VIGNERONS EN PROVENCE

# LA CROIX DU PRIEUR

Côtes de Provence

2017

ラ・クロワ・デュ・プリウールはシャトー・クーサン<sup>o</sup>のセカンドワイン。ファミリー・スメールの本拠地、トレーツの中心地に位置する畑。中世の時代にマルセイユのサン・ヴィクトール修道院が所有していた畑。土壌は粘土石灰質。

Average age of vines: 30 years  
Syrah 60%  
Mourvèdre 10%  
Cabernet Sauvignon 30%  
Yield: 45 hl/ha.  
Minimum use of pesticide approach (Agriculture raisonnée)

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

Appearance: Intense colour with hints of crimson.  
Nose: Powerful bouquet developing jammy notes of black fruit and sweet spices.  
Palate: A very smooth wine with a great depth and length.  
Warm, silky tannins.

5 years

This wine is perfect with a Provençal beef casserole or meat grilled on a barbecue.

