



FAMILLE SUMEIRE
VIGNERONS EN PROVENCE

N°2
CHÂTEAU
L'AFRIQUE

Rosé

2016

Médaille d'or au concours des vins de Provence 2015
2 stars at the Guide Hachette 2016

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: 35 years
Grenache 40 %
Cinsault 40 %
Tibouren 20 %
Yield: 50 hl/ha.
Minimum use of pesticide approach (Agriculture raisonnée)

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

Very pale peach pink
An aromatic nose of pink grapefruit and pineapple
Very fresh with a fruity finish

Perfect for a pre-dinner drink and world cuisine

