

## Régine Sumeire Sélection, Doralice, Rosé

AOP Côtes de Provence, Provence, France

Régine Sumeire is a happy winegrower. She gardens and nurtures two of the most beautiful terroirs in Provence with Château Barbeyrolles near St-Tropez, and Tour l'Evêque, a nearly 90 hectares located in Pierrefeu, in the backcountry. In collaboration with her family of winegrowers and winemakers, she produces Rosé d'Azur® named after the beautiful shores of the Mediterranean Sea her vineyards are overlooking in some small distance.

### PRESENTATION

Régine Sumeire not only produces amazing wines: she has also written a cookbook: "Vigneronne et gourmande". Available in French, English and... Chinese! This intriguing book delivers about fifty different recipes, from Mediterranean classics to more original dishes. Including sweetbreads in rosé wine! This idea of beautiful summer weather and foods was her guide line to produced this wine full of sunshine flavors and fragrant Mediterranean scents.

### WINEMAKING

Harvested at sunrise to noon. Destemming and slight crushing at cold temperature to avoid oxidation. Both the free run and pressed juices are transferred to stainless vessels where fermentation is started and held at strictly controlled temperatures in state-of-the-art gravity-fed cellar.

### VARIETALS

Grenache noir 55%, Cinsault 30%, Syrah 15%

### 13,5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

T° of service: 10°C / 50°F.

### AGEING POTENTIAL

2 to 3 years

### TASTING

Pale salmon pink. The nose is clean, pronounced, showing primary strawberry fruit, peach on floral background, with citrus hints. A joyous wine with ripe, though fresh, intense aromas. Dry, with supple medium acidity, the wine offers a light tannic touch that brings structure to the palate, otherwise silky and generous. The flavor intensity is expressive, with creamy strawberry, spicy notes and saltiness. A summer staple!

### FOOD PAIRINGS

The complexity of this rosé wine makes it an excellent wine to pair with a variety of foods, particularly more assertively flavored and spicy foods. Classic Mediterranean dishes featuring garlic and hearty herbs such as thyme, rosemary, and oregano pair very well with our wine. Simple shellfish and fish dishes prepared with olive oil and garlic can also be a perfect match.

