

Château de l'Aumérade Cru Classé
Pierrefeu du Var

Cuvée Sully white 2013
Gourmet wine



This renowned "cuvée" of Provence has received, since its creation, more than 50 gold and silver medals in several national competitions.

Vintage 2010 : Gold medal at the "Général Agricole de Paris" exhibition.

Vintage 2011 : Gold medal at the "Général Agricole de Paris" exhibition. Silver medal at the

"Vins de Provence de St-Tropez" exhibition.

Vintage 2012 : 86/100 by www.eRobertParker.com.

APPELLATION: Côtes de Provence AOP Cru Classé
Bottled at the castle

GRAPE VARIETIES: 100% Rolle

VINTAGE: 2013

DEGREE: 13.5 % Vol.

TERROIR: The estate jewel: 740 acres including 200 acres of Cru Classé land in Côtes-de-Provence's "Golden Triangle", on a vast plain with a spicy and mineral clay-limestone terroir.

VINIFICATION:

The grapes are harvested mechanically day and night and passed through a tubular exchanger at 15°C before cold maceration. This is followed by pressing and juice selection, static settling at 13°C and fermentation in concrete vats at a controlled temperature ranging from 17-22°C in an air-conditioned cellar, to preserve each variety's flavours and quality as far as possible. After racking, blending takes place at the end of the year, and then the wine is stabilised and filtered, ready for bottling.

HISTORY:

This "cuvée" was created as a tribute to the Duke of Sully, Prime Minister of King Henry IV of France, who planted the first blackberry bush in France in 1594 as well as the magnificent plane trees which adorn the gardens. He also introduced our vineyards to the French Court and pronounced the famous phrase: « Par le Roy j'en jure oncques ne vit vin plus délectable ! ». "I swear to the King that I have never tasted such a delectable wine before!"

TASTING:

The fine and complex nose gives off a multitude of freshness with mint and grapefruits aromas. Forward is clear and impresses with its fatness and the concentration of aromas of minerality mixed with those of spicy. The gustatory balance is of the highest level. This gastronomic "blanc de blancs" is best tasted between 12 and 13 °C.

PRESENTATION:

The wine is presented in our special Marie-Christine bottle created out of Emile Gallé frosted glass.

75 cl bottle: palet of 480 bottles - 80 boxes of 6 bottles.

37.5 cl: palet of 660 bottles - 55 boxes of 12 bottles.

ACCORDS:

A gastronomic Blanc de Blancs to be enjoyed from aperitif to dessert. With its pear, peach and grapefruit aromas it will be a pleasant companion for your repasts of fish, goat cheeses, fruit salads and is especially appreciated as an aperitif.

