

LA SOURCE GABRIEL

La Source Gabriel is a family partnership between Régine Sumeire and her nephew Roger Blanc-Sumeire. Their philosophy is the result of a long family tradition based on quality and organic farming: the vitification is focused on the principle of respect for their terroir.



Rosé 2019

Côtes de Provence, France

ESTATE

La Source Gabriel is a family partnership between Régine Sumeire and her nephew Roger Blanc-Sumeire. The Sumeire family has owned Domaine Font-Freye since 1933, and acquired the adjoining Château la Tour de l'Evêque in 1958. The estates are located in the picturesque village of Pierrefeu-du-Var.

WINE

This wine is a tribute to Régine's grandfather, Gabriel Sumeire. As legend has it, he ended a centuries long curse when he purchased Château la Tour de l'Evêque. As visitors approach the estate, they are welcomed by an ancient fountain, adorned by two stone dolphins. The fountain, and the entire estate for that matter, was completely dry. Many centuries ago, the lady of the manor is said to have poisoned the well with her tears when her husband left for the crusades. When Gabriel bought the estate, he linked it with the abundant spring at the neighboring Font-Freye. The new source revitalized the property, and Le Source Gabriel is a tribute to that vision and innovation.

VINEYARD

Soils: Shaley soil derived from Silurian layers, and Permian red sandstone. The vines covering 78 hectares, are on average twenty years old.

Farming: The vines are cultivated in integrated farm way. Traditional farming: soil is both mechanically and manually worked, using plough.

WINEMAKING

Variety: 50% Grenache, 30% Cinsault, 10% Syrah, 10% Rolle

Fermentation: Harvest of the grapes at their technical maturity. Direct pressing in a pneumatic press. Alcoholic fermentation between 2-3 weeks in concrete tanks at regulated temperature. No malolactic fermentation. Light filtration before bottling. Storage in air-conditioned cellars.

VINTAGE

A rainy 2018 fall allowed the vines to make their water reserves while 2019 was particularly dry. The beginning of the year was particularly windy, the winter was relatively soft with temperatures starting to cool down by the end of March. The bursting of the buds and the flowering were quite irregular. The harvest started on the 28th of August after a warm July and finished on the 29th of September. The volume is correct, and the quality is promising.

TASTING NOTE

"This delicate wine should be drunk around 14°C. Pale salmon pink. The nose is clean, pronounced, showing primary fruit such as strawberry, 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 and spicy notes. Drink youthful, paired with scallops, grapefruit and peach salad or chicken liver terrine."