

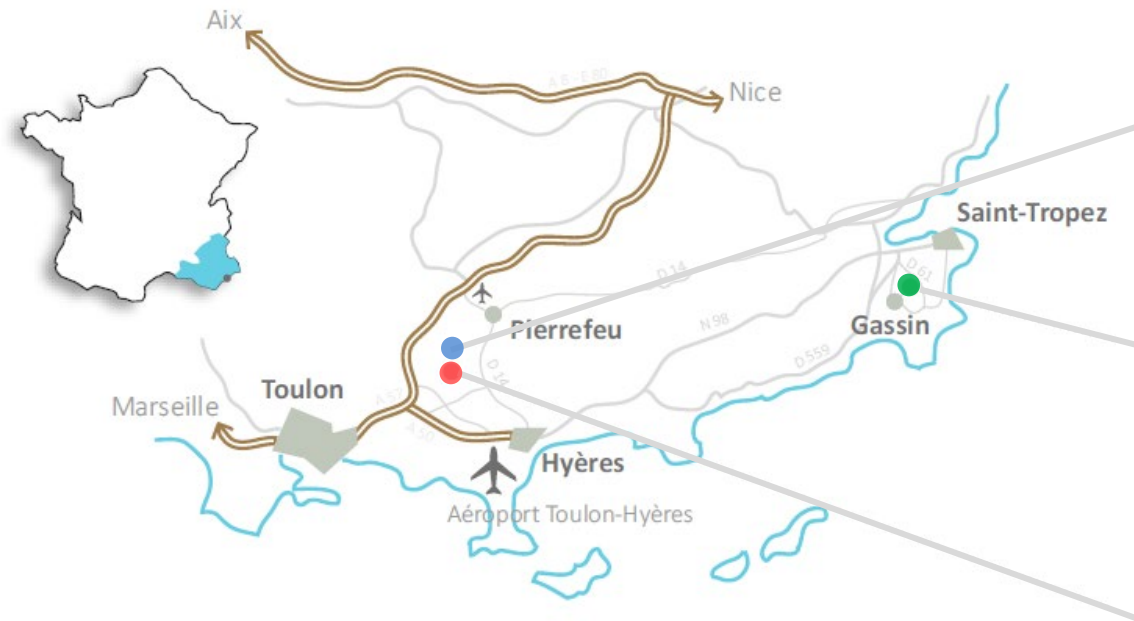
Le Rosé d'Azur

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MARCH 2024



Côtes de Provence Rosé



*Le Rosé
d'Azur*

CHATEAU
BARBEYROLLES

*Château
la Tour de l'Evêque*

Le Rosé d'Azur is a Côtes de Provence rosé wine, resulting from a partnership between Régine Sumeire and her nephew Roger-Blanc Sumeire, owner of the Domaine de Font-Freye.

The Domaine de Font-Freye counts 140 Hectares of vines, located just in front of the Château la Tour de l'Evêque, near the village of Pierrefeu-du-Var.

Château la Tour de l'Evêque



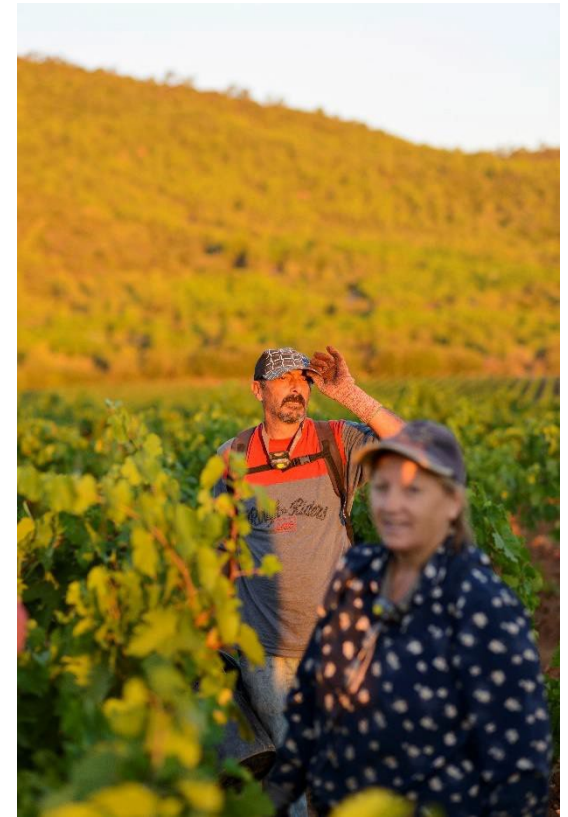
The Sumeire family acquired the Château la Tour de l'Evêque in 1958. This vineyard is located in Pierrefeu-du-Var, a valley planted with vines surrounded by the Maures hills.

The vines cover 83 hectares.

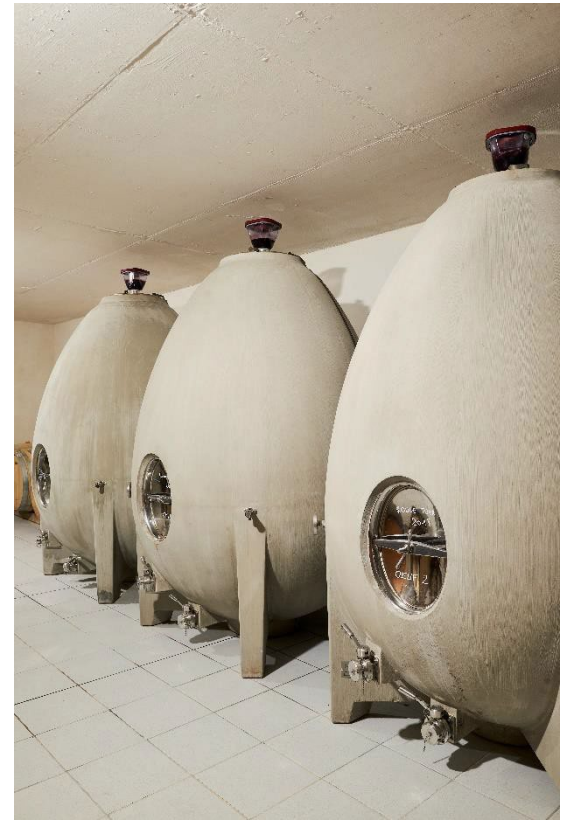


*Certified Organic since 2005
Will be certified Biodyvin in 2024*

Château la Tour de l'Evêque



Château la Tour de l'Evêque



Régine Sumeire and the Pétale de Rose

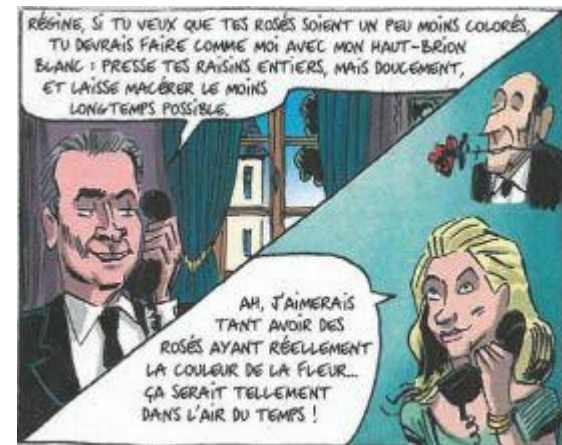
Pétale de Rose

The Pétale de Rose was created in 1985 by Régine Sumeire and is considered as the firstly created Provence rosé with pale color.

Régine Sumeire had the idea to vinify red Grenache by pressing in whole-bunch grapes using hydraulic Coquard press from Champagne in order to press very delicately with minimum color extraction.

The resulting juice came with an unusual pale color for that time. The taste was extremely fine and elegant.

This invention launched the trend for premium pale rosé wine back in the 80's.



Pétale de Rose

- CÔTES DE PROVENCE, PIERREFEU-DU-VAR
- PRODUCTION : 250,000 bottles / year
- CERTIFIED ORGANIC 
- WILL BE CERTIFIED BIODYVIN IN 2024 
- HARVESTED MANUALLY
- DIRECT PRESS IN WHOLE BUNCH GRAPES
- ALCOHOLIC FERMENTATION WITH NATIVE YEASTS
- MALOLACTIC FERMENTATION
- BLEND OF 8 GRAPE VARIETIES
Grenache, Cinsault, Syrah, Mourvèdre, Cabernet-Sauvignon
Rolle, Sémillon, Ugni-Blanc



Château Barbeyrolles



The Château Barbeyrolles was acquired in 1977 by Régine Sumeire. This magnificent vineyard, located at the foot of the village of Gassin, is a preserved spot of magical beauty in the gulf of Saint-Tropez.

The vines cover 12 hectares.




*Certified Organic since 2005
Certified Demeter since 2021*

Château Barbeyrolles



Barbeyrolles Rosé

- CÔTES DE PROVENCE, ST-TROPEZ
- PRODUCTION : 40,000 bottles / year
- CERTIFIED ORGANIC 
- DEMETER CERTIFICATION IN PROGRESS - DEMET
- HARVESTED MANUALLY
- DIRECT PRESS IN WHOLE BUNCH GRAPES
- ALCOHOLIC FERMENTATION WITH NATIVE YEAST
- MALOLACTIC FERMENTATION
- BLEND OF 7 GRAPE VARIETIES

•Grenache, Mourvèdre, Cinsault, Cabernet-Sauvignon Rolle, Sémillon, Ugni-Blanc



Le Rosé d'Azur



Le Rosé d'Azur is a tribute to Gabriel Sumeire, the grand-father of Régine Sumeire, who acquired the Domaine de Font-Freye in 1933, and later the Château la Tour de l'Evêque in 1958.

Régine Sumeire decided to create a classic Côtes de Provence rosé wine in partnership with his nephew Roger-Blanc Sumeire, owner and winemaker at the Domaine de Font-Freye.

The vines cover 140 hectares.



Certified Sustainable Organic (HVE)

Technical Sheet



TERROIR

AOP Côtes de Provence
Soils : clay and schist.

GRAPES

37% Grenache, 35% Cinsault, 25% Syrah, 2% Cabernet-Sauvignon, 1% Tibouren.

GROWING

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

WINEMAKING

Direct pressing in pneumatic press. Alcoholic fermentation between 2-3 weeks in concrete tanks at regulated temperature. No malolactic fermentation. Aged 4 months in stainless steel tanks. Around 13% Alcohol depending on the vintage.



Sustainable Organic (HVE)

Tasting Notes

The Classic Style Provence Rosé

- COLOR** Pale salmon pink.
- NOSE** Clean, pronounced, showing primary fruit such as strawberry, peach on floral background, with citrus hints.
- MOUTH** 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.
- PAIRING** Drink youthful, paired with scallops, grapefruit and peach salad or chicken liver terrine.

Worldwide Distribution



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