



FAMILLE SUMEIRE  
VIGNERONS EN PROVENCE



CHÂTEAU  
COUSSIN

Côtes de Provence

2016

*"Goutte de rolle"*

This white wine is coming from the only juice of our best rolle grapes

TERROIR

Clay-limestone made up of ancient gravelly alluvial deposits, vestiges of a huge alluvial cone from the streams descending Mont Sainte Victoire (1,010 metres) and bordered to the south by Mont Olympe and Mont Aurélien.

VINEYARD

Average age of vines: 30 years

Grape varieties: Rolle 50 % Ugni-blanc 50%

Yield: 40 hl/ha.

Minimum use of pesticide approach (Agriculture raisonnée)

VINIFICATION

Skin maceration of the destemmed grapes at low temperature in stainless steel temperature-controlled presses, and then temperature-controlled fermentation in stainless steel vats.

TASTING NOTES

Pale in color with golden highlights

A nose of wild rose and elderberries

This wine has a good balance and length with a light lemon taste

MATCHING FOOD & WINE

Ideal as an aperitif, with shellfish, poached Provençal style scallops, or goat's cheese.

