

LA CROIX DU Prieur

Côtes de Provence

2014

TERROIR

La Croix de Prieur is Château Coussin's second wine, produced in the heart of the Trets terroir. It is made from a plot that belonged to the monks of the Abbey of Saint Victor in Marseille, in the Middle Ages.

VINEYARD

Average age of vines: 30 years Ugni Blanc 60% Rolle 40% Yield: 50 hl/ha. Minimum use of pesticide approach (Agriculture raisonnée)

VINIFICATION

Traditional vinification in stainless steel vats. A cooling system is used to chill the grapes.

TASTING NOTES

Pale yellow color

The nose is expressive and mineral with citrus notes

Elegant, fresh with a tonic final makes this wine an excellent pre dinner drink or to serve with oysters on the halfshell.

MATCHING FOOD & WINE

This wine is perfect with small mature goat's cheeses in olive oil or carpaccios of white fish.

