# GILBERT GAILLARD

THE FRENCH EXPERTS ON WINE

# PROVENCE FOCUS

# PROVENCE A TREASURE TROVE OF WINES TO DISCOVER THIS SUMMER

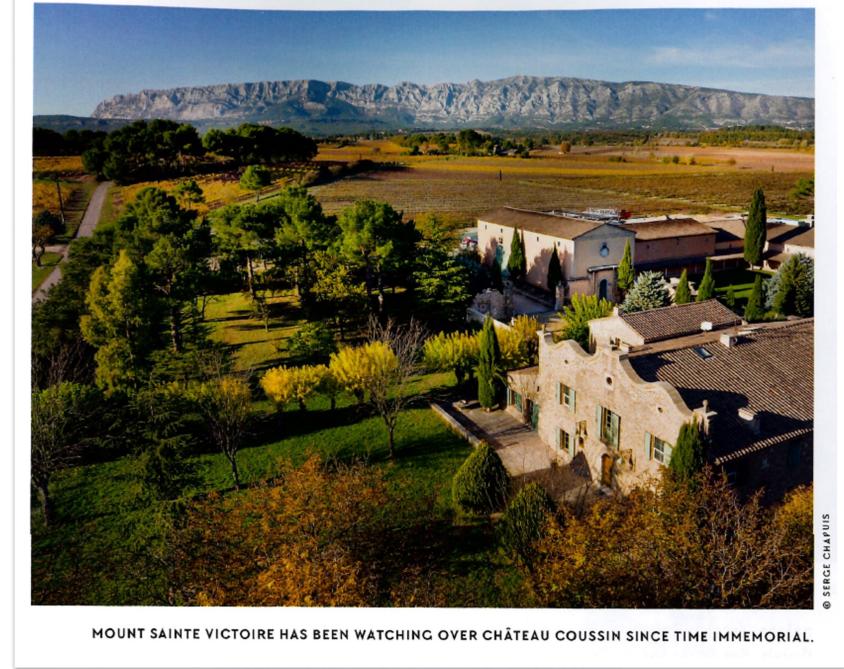
BY FLORIAN GLEMOT, DIPWSET PHOTOGRAPHS: COURTESY OF THE ESTATES, @IANNIS GIAKOUMOPOULOS,

# CHÂTEAU COUSSIN: FOCUSING ON BALANCE AND PURITY IN THE FRUIT

Wine is a tradition that dates back a long way in the Sumeire family. Written documents dating from 1238 point to the family's involvement in the Provence wine scene. The family currently owns three chateaux in Provence, but 'Coussin' is located in the village of Trets, facing the Sainte-Victoire mountain immortalised by Cézanne. Its vineyards are considered to be among France's earliest and are surrounded by copses, providing a natural habitat for remarkable biodiversity. The climate is semi-continental with the sea breezes mostly blocked by Mount Olympe and, further South, by the Aurélien range. Despite this, the Mistral wind, whilst lessened by the Sainte-Victoire in the North, manages to find its way through to the vineyards, cooling night time temperatures and carrying the dry air needed to reduce fungal diseases. Located between 250 and 350 metres above sea level, the vineyards grow on clay-limestone soils which allow the local grape varieties to display finesse. Obviously most of the wines are rosé, but the chateau also produces a red wine delivering very pure aromatics – the César à Sumeire label. It is only produced in the best vintages and released after several years of bottle ageing, "for as long as it takes for the wine to rest". The Syrah-dominant structure is bolstered by adding 20% Cabernet-Sauvignon. No wood maturation is used, echoing Sophie Sumeire's ethos of letting fruit purity and balance express themselves. "You don't need make-up when you have natural beauty", is her expression which pretty much sums up her core philosophy. The remarkable intensity and fine tannins lend the wine substantial ageing capacity, so that its complexity can be fully savoured.



THE SUMEIRE FAMILY AT CHÂTEAU COUSSIN - SOPHIE, OLIVIER, JEAN-PIERRE, GABRIEL AND ANNABELLE



# CÔTES DE PROVENCE SAINTE VICTOIRE

### CHÂTEAU COUSSIN

92/100

#### CÉSAR À SUMEIRE COUSSIN

Brilliant salmon-pink. Bouquet of fresh fruits, spring flowers and a touch of minerality. A fleshy rosé with a silky mouthfeel and juicy fruit that leaves the palate fresh. Sweet spice notes on the finish. Set aside for scallop carpaccio.

http://www.sumeire.com Famille Sumeire

+33 4 42 61 20 00

# CHÂTEAU COUSSIN

91/100

The nose opens to citrus aromas, melon and cherry with floral and cut herb notes. Mentholated freshness, a wave of appetising fruit and an elegant finish mark the palate. This is a delicious rosé for cheese puffs.

http://www.sumeire.com Famille Sumeire

133 4 42 61 20 00



CHÂTEAU COUSSIN