

"César à Sumeire" Château Coussin blanc

Côtes de Provence

2022

César (1921-1998), the famous french sculptor known for his compressions signed this Cuvée "César à Sumeire" as a mark of fondness for the Sumeire family and for his Native Provence.

A selection of Château Coussin's best parcels selected for optimum quality.

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

Rolle 100%

Yield: 50 hl/ha.

Minimum use of pesticide approach (Agriculture raisonnée)

High Environnemental Value.

VINIFICATION

18 days of cold tank stabilisation at 4° C in pre-fermentation phase, then temperature-controlled fermentation in stainless steel vats.

TASTING NOTES

Pale yellow with silver highlights

A lush, floral and fruity nose with notes of almond and broom.

A bright and balanced wine with a pleasant wild strawberry and a citrus finish.

PAIRING FOOD & WINE

Brouillade with truffles, seafood gratin, poached salmon in court bouillon

