

Cesar. Jemeire

"César à Sumeire" Château Coussin rosé Sainte Victoire Côtes de Provence

2021

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.

Gold medal at the London Wine 2022, 93 points
Gold medal at the Provence Wine Challenge 2022
Gold medal at Berliner Wein Trophy 2022
Silver medal at The International Vinalies Challenge 2022
Silver medal at Mundus Vini Spring tasting 2022
Tasted wine by Andreas Larsson: 91 points
91 points and silver medal - IWSC 2022
Silver Medal at Global Rosé Masters 2022

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 Grenache 70 % - Syrah 30% 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

Brilliant pale peach pink color.

The nose is expressive with floral notes rose, hawthorn and peach.

A balanced, elegant and complex palate. A nice roundness with notes of citrus fruits (tangerine, orange), apricot and wild strawberry, which ends with a freshness prolonging the aromatic persistence.

MATCHING FOOD & WINE

This gastronomical rosé will pair with elegant fish dishes, lobster stew and rack





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of lamb.

