



"César à Sumeire" Château Coussin rosé Sainte Victoire 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.

92 points by Andreas Larrson for Tasted Wines. GOLD MEDAL AT THE ELLE A TABLE COMPETITION

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

Pale pink color with silver highlights.

Unique and sweet nose of vine peach and apricot, with fresh notes of mint. Ample palate, where the freshness of citrus rubs shoulders with the delicate fruitiness of white peach, on a pleasant lemony finish, a magnificent length for this gastronomical rosé wine.

MATCHING FOOD & WINE

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

