

Sainte Victoire Côtes de Provence

2023

This rosé is made from a selection of the finest parcels of the Chateau Coussin vineyard. Packaged in a case created by the famous French sculptor César Baldaccini, a friend of the Sumeire family, using their wine labels in a unique compression which he dedicated to the family in 1987. The label reproduces a detail of the work of art, including César' iconic thumb print, to dress this ultra-premium cuvée.

92 points by Andreas Larsson for Tasted Wines.

TERROIR

Clay-limestone formed by ancient and stony alluvium from the torrents descending from the Sainte-Victoire Mountain (1010 m) and bordered to the south by the Olympe and Aurélien ranges.

VINEYARD

Average age of vines: 30 years
Grenache 70 % - Syrah 30%
Yield: 50 hl/ha.

HVE (High Environnemental Value) certification

VINIFICATION

Low-temperature stabulation for 18 days, followed by fermentation at temperature-controlled in stainless steel tanks.

TASTING NOTES

Beyond a pale and delicate colour reveals an elegant nose of pear and honeysuckle, prelude to a balanced, fleshy palate oscillating between almond and citrus. This is truly a gastronomical rosé.

MATCHING FOOD & WINE

This wine will pair beautifully with elegant fish dishes, spicy lobster rolls as well as all Mediterranean cuisines.

