

CHATEAU COUSSIN

Sainte-Victoire Côtes de Provence

2021

This red wine 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, 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.

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

Syrah 90 %, Cabernet-Sauvignon 10%

Yield: 50 hl/ha.

Minimum use of pesticide approach (Agriculture raisonnée)

High environmental value (HEV) level 3

VINIFICATION

Vinification in stainless steel tanks at a temperature of 25°C to 30°C followed by a post-fermentation maceration.

Aged for one year in stainless steel vats

TASTING NOTES

Deep ruby color.

Very expressive nose of brandy, cherry, blackberry, and cocoa bean.

The palate is balanced, with complex aromas, of chocolate and sour cherry.

This full-bodied red has silky tannins and a beautiful aromatic persistence.

WINE GROWING

A red with great ageing potential (10 years)

MATCHING FOOD & WINE

Prime rib, roasted duck, venison with grand veneur sauce.

