

## Château Coussin blanc

Côtes de Provence

2025

Located on the exceptional terroir of the Sainte Victoire mountain, where vines have been cultivated since Antiquity, Château Coussin acquired in 1903 by Jean-Baptiste Gautier is today the property of his descendants Olivier and Sophie Sumeire.

### TERROIR

Clay-limestone made up of ancient gravelly alluvial deposits, remains 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: 55 hl/ha.

High Environnemental Value certification (HEV) level 3

### VINIFICATION

Skin maceration of the destemmed grapes at low temperature in stainless steel presses, and then temperature-controlled fermentation in stainless steel vats. Vegan.

### TASTING NOTES

With a brilliant colour and golden highlights, the nose is intense, revealing aromas of anise, soft liquorice, and pineapple, lifted by delicate mentholated nuances. On the palate, exotic fruit flavours unfold, with mango alongside lychee.

A magnificent Château Coussin Blanc, expressing not only its terroir but also the distinctive character of the 2025 vintage.

### PAIRING FOOD & WINE

Ideal as an aperitif, with raw shellfish, garlic sautéed clams or a salt crusted sea bass.

