



# Château Coussin rosé Sainte Victoire Côtes de Provence



88 in the Wine spectator June 2015 Silver medal at the Echansons du roy rené 2015 Silver medal at the World Wine Award Decanter 2015 Bronze medal at the Drinks Business Global Rosé Masters 2015 Bronze medal at the Bettane et Desseauve Challenge "Prix plaisir" 2015. Silver medal at the Foire de Brignoles 2015 Commended medal at the International Wine Challenge 2015

### 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 Grape varieties: Grenache 65% Cinsault 20% Syrah 15% Yield: 45 hl/ha. Minimum use of pesticide approach - Respect of the "Mediterranean Nutrition in Provence" charter

## VINIFICATION

Maceration of the destemmed grapes during filling of the water-cooled pneumatic press. Draining of the juices, and then light pressing at constant temperature.

## **TASTING NOTES**

Pale pink in color with a purple hue A nose of plums and crushed strawberries Crisp with a lemony touch followed by white peach

#### MATCHING FOOD & WINE

This rosé will pair well with fusion cuisine, lamb and poultry. Serve chilled.



SAINTE-VICTOIRE