

Domaine Coussin La Croix du Prieur blanc

Côtes de Provence

2025

Named in the 18th Century by Jean-Baptiste COUSSIN, Château Coussin was purchased by Baptistin Gautier in 1903 and is today run by his descendants, Olivier and Sophie Sumeire who represent the 8th generation of Provençal winemakers.

Domaine Coussin - La Croix du Prieur is produced from the vines classified AOP Côtes de Provence of Château Coussin. The emblematic carved pediment of the façade adorns the labels of the wines produced on the estate.

◇ TERROIR

A clay-limestone soil is protected from the maritime influence to the South by the Mont Aurélien and enjoys a climate with a mild continental influence. This region is considered to be one of the most natural in France thanks to the drying effects of the Mistral wind which protects the vines from disease.

◇ VINEYARD

Average age of vines: 30 years

65% Rolle - 35% Ugni Blanc

Yield: 55 hl/ha.

High Environmental Value certification (HEV) level 3

◇ VINIFICATION

Traditional vinification in stainless steel vats.

A cooling system is used to chill the grapes.

◇ TASTING NOTES

Bright and luminous colour.

The nose reveals pear aromas with subtle mentholated hints.

The palate is fresh, evoking mandarin, and finishes with a pleasantly lemony note.

◇ PAIRING FOOD & WINE

This wine is perfect with goat's cheeses, fish carpaccio or oysters on the halfshell.

