

LA CROIX DU Prieur

Côtes de Provence

2012

TERROIR

La Croix de Prieur is Château Coussin's second wine, produced in the heart of the Trets terroir. It is made from a plot that belonged to the monks of the Abbey of Saint Victor in Marseille, in the Middle Ages.

VINEYARD

Average age of vines: 30 years Ugni Blanc 60% Rolle 40% Yield: 50 hl/ha. Minimum use of pesticide approach (Agriculture raisonnée)

VINIFICATION

Traditional vinification in stainless steel vats. A cooling system is used to chill the grapes.

TASTING NOTES

Appearance: Pale yellow colour with hints of green.

Nose: Citrus and exotic fruit bouquet.

Palate: Elegant, very fresh, notes of grapefruit and pineapple, invigorating

finish, making this an excellent aperitif wine.

MATCHING FOOD & WINE

This wine is perfect with small mature goat's cheeses in olive oil or carpaccios of white fish.

