

La Croix du Prieur

Côtes de Provence

2017

TERROIR

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

VINEYARD

Average age of vines: 30 years Rolle 82% Ugni-Blanc & Clairette : 18% Yield: 50 hl/ha. Minimum use of pesticide approach (sustainable agriculture)

VINIFICATION

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

TASTING NOTES

Pale yellow color The nose is expressive with notes of white fruits like peaches. Elegant, fresh with a tonic final.

MATCHING FOOD & WINE

This wine is an excellent pre dinner drink, also perfect with small mature goat's cheeses in olive oil, carpaccios of white fish or to serve with oysters on the halfshell.

