

Côtes de Provence

2020

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Named in the 18th Century by Jean-Baptiste COUSSIN, Chateau 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

Yield: 55 hl/ha.

High Environmental Value.

VINIFICATION

100% destemming and then vinification in stainless steel vats. Post fermentation maceration at a temperature of 25 to 30 °. Maturing in stainless steel vats.

WINE GROWING

5 years

MATCHING FOOD & WINE

This wine is perfect with a Provençal beef casserole or meat grilled on a barbecue.

