

O' bon Paris

Summer in Paris

12 Ways to Enjoy Paris in the Summer

29/06/2025

Pic-nic and Rosé Wine by the Seine



In summer, the Seine River becomes more than just a scenic landmark—it's the perfect place to escape the heat. Along its banks, pop-up bars spring to life, offering cool drinks and relaxed vibes. But just as often, you'll find groups of young Parisians skipping the bar scene entirely, opting instead for a laid-back picnic by the water with a chilled bottle of rosé in hand.

When it comes to food, the French keep it simple and delicious. A typical riverside spread might include a fresh baguette, cheese, ham, pâté, rillettes, and crisps—paired with seasonal fruits and vegetables like tomatoes, melon, berries, peaches, cherries, and strawberries. It's a pretty cheap and unique way to enjoy French way of life!



And of course, no French summer is complete without a glass of chilled rosé wine. While quality rosé can certainly be enjoyed year-round, it truly shines in the warmer months—both by tradition and because, unlike red wine, it's meant to be served cold, making it perfect for hot days.



The most iconic region for rosé is undoubtedly Provence, celebrated for its pale, dry, and elegant wines. Among its many terroirs, Côtes de Provence Sainte-Victoire stands out as a hidden gem. Though less known to the wider public, it produces exceptional rosés that are quietly cherished by wine connoisseurs.



We had the chance to try Château Coussin, nestled in the heart of the Trets terroir, near the iconic Mont Sainte-Victoire—the mountain famously immortalized in the paintings of Paul Cézanne. This 150-hectare estate is owned by the local Sumeire family, whose Provençal roots trace back to the 13th century, bringing deep heritage and character to each bottle. Château Coussin produces three distinctive rosés:

Château Coussin Rosé Sainte-Victoire Côtes de Provence: With its elegant pale hue and delicate pink highlights, this refined rosé pairs beautifully with seafood dishes such as tuna tartare, gravlax, or lobster risotto—and also complements a tender rack of lamb.

"César à Sumeire" Château Coussin Rosé: Crafted from a selection of the estate's finest parcels, this rosé is not only exceptional in taste but also in presentation. It comes in a collector's case designed by renowned French sculptor César Baldaccini, a close friend of the Sumeire family, who created the artwork in 1987 using a compression of their wine labels. This elegant wine pairs wonderfully with flavorful fish dishes, spicy lobster rolls, and Mediterranean cuisine.

Domaine Coussin La Croix du Prieur Rosé: Produced from vines classified under AOP Côtes de Provence, this rosé is a versatile choice, perfect for brunches and casual al fresco dining.