

"César à Sumeire" Château Coussin rosé

Côtes de Provence Cru Sainte Victoire

2025

This rosé is made from a selection of the finest parcels of the Chateau Coussin vineyard, on the prestigious Cru Sainte-Victoire. Packaged in a case created by the famous French sculptor César Baldaccini, a friend of the Sumeire family, using their wine labels in a unique compression which he dedicated to the family in 1987. The label reproduces a detail of the work of art, including César' iconic thumb print, to dress this ultra-premium cuvée.

TERROIR

Clay-limestone formed by ancient and stony alluvium from the torrents descending from the Sainte-Victoire Mountain (1010 m) and bordered to the south by the Olympe and Aurélien ranges.

VINEYARD

Average age of vines: 30 years

Grenache - Syrah

Yield: 50 hl/ha.

High Environnemental Value certification (HEV) level 3

VINIFICATION

Low-temperature stabulation for 18 days, followed by fermentation at temperature-controlled in stainless steel tanks.

TASTING NOTES

A pale pink color with delicate peach highlights, the nose reveals vibrant aromas of raspberry and tart cherry, with a subtle hint of pineapple developing on aeration.

The palate is fresh and lively, offering bright flavors of pear and lemon that enhance its crisp, elegant character.

A gastronomic Sainte-Victoire rosé, ideal for pairing with a variety of dishes.

PAIRING FOOD & WINE

This wine will pair beautifully with elegant fish dishes, spicy lobster rolls as well as all Mediterranean cuisines.

