



FAMILLE SUMEIRE
VIGNERONS EN PROVENCE



CHÂTEAU
COUSSIN

Côtes de Provence

2012

Silver medal at the "Concours général agricole" 2013
15/20 in the 2014 Bettane et Dessauve Guide

TERROIR

Clay-limestone made up of ancient gravelly alluvial deposits, vestiges of a huge alluvial cone from the streams descending Mont Sainte Victoire (1,010 metres) and bordered to the south by Mont Olympe and Mont Aurélien.

VINEYARD

Average age of vines: 30 years
Grape varieties: Rolle 100%
Yield: 40 hl/ha.
Minimum use of pesticide approach (Agriculture raisonnée)

VINIFICATION

Skin maceration of the destemmed grapes at low temperature in stainless steel temperature-controlled presses, and then temperature-controlled fermentation in stainless steel vats.

TASTING NOTES

Appearance: Pale yellow with some hints of gold.
Nose: Delightful bouquet of exotic fruit, grapefruit and pineapple.
Palate: Fresh palate; generous, full-bodied finish with notes of white flowers.

MATCHING FOOD & WINE

Ideal as an aperitif, with shellfish, poached Provençal style scallops, or goat's cheese.

