FAMILLE SUMEIRE
VIGNERONS EN PROVENCE

CHÂTEAU COUSSIN

Château Coussin rosé
Sainte Victoire Côtes de Provence

2017

Gold medal, 95 points and ″Provence rosé trophy″ at the International Wine Challenge 2018
Gold medal, 93 points at the Global rosé masters 2018
Silver medal, 90, Decanter 2018
Silver medal at the Concours Général Agricole de Paris 2018
Silver medal at the IWSC 2018
Silver medal at the Concours des vins d′Aix-en-Provence 2018
90 at the Tasted 100% Blind by Andreas Larsson Meilleur sommelier du monde

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: Grenache 60% Cinsault 20% Syrah 20%
Yield: 45 hl/ha.
Sustainable farming
Vegan wine

VINIFICATION
18 days of cold tank stabilisation at 4° C in pre-fermentation phase, then temperature-controlled fermentation in stainless steel vats.

TASTING NOTES
Very pale pink in color
A nose of cranberries, strawberries and red currant.
Extremely smooth and long lasting freshness.

MATCHING FOOD & WINE
Tuna and coriander tartar, lime marinated Cod with coconut milk, seafood risotto, lamb confit with garlic and thyme.