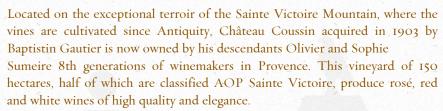


Château Coussin rosé

Sainte Victoire Côtes de Provence

2023



The emblematic carved pediment of the façade adorns the labels of the wines produced on the estate.

91 points by Andreas Larrson for Tasted Wines.

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. Grape varieties: Grenache 60% Syrah 30% Cinsault 10% Yield: 50 hl/ha. Sustainable farming. Vegan. High Environnemental Value.

VINIFICATION

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

TASTING NOTES

A very pale pink with silver highlights.

The delicacy of wild strawberries is refreshed with lemony and floral notes (jasmine)

This bright and bold rosé shows a beautiful freshness, characteristic of the Sainte Victoire terroir, and a lengthy citrus finish.

MATCHING FOOD & WINE

This wine will pair beautifully with elegant seafood fare such as tuna tartare, gravlax, lobster risotto as well as a rack of lamb.

WWW.SUMEIRE.COM



SAINTE-VICTOIRE