

## Château Coussin rosé

Côtes de Provence Cru Sainte-Victoire

2025

Perched on the exceptional terroir of the Sainte-Victoire Mountain, where vines have thrived since Antiquity, Château Coussin embodies the essence of Provençal winemaking. Acquired in 1903 by Baptistin Gautier, it is today stewarded by his descendants, Olivier and Sophie Sumeire, representing the 8th generation of dedicated vintners.

The estate spans 150 hectares, with half of its vineyards now classified AOP Côtes de Provence Cru Sainte-Victoire. This prestigious designation, unanimously recognized by the INAO in 2025 as the first Cru of Provence, highlights the unique soils, microclimate, and sun-drenched slopes that give Château Coussin its distinctive character and elegance.

### 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 Syrah Cinsault 10%

Yield: 50 hl/ha.

Sustainable farming. Vegan.

High Environmental 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 fruit-forward rosé, the nose opens with vibrant aromas of fresh red currant, gracefully unfolding into refined notes of cherry.

On the palate, these red fruit flavors persist, complemented by a subtle hint of garrigue that adds complexity while maintaining a lively, generous texture. The finish is bright and refreshing, lingering on a crisp citrus note.

A quintessential Sainte-Victoire rosé—harmonious, versatile, and perfectly suited to enjoyment in any season.

### PAIRING 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.

