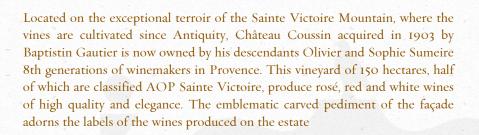


Château Coussin rouge

Sainte Victoire Côtes de Provence

2021



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: Syrah : 80% Cabernet Sauvignon : 20% Yield: 45 hl/ha.

VINIFICATION

Vinification in stainless steel tanks at a temperature of 25° C to 30° C followed by a post-fermentation maceration. Aged for one year in stainless steel vats

TASTING NOTES

Deep ruby color with purple hue

A smooth and powerful nose of blackberry, coffee, liquorice, sour cherry, blueberry and blackcurrant.

On the palate the aromas of blackberry and liquorice linger with notes of garrigue (thyme, rosemary, pine).

WINE GROWING

The tannins are silky and smooth making this wine enjoyable today or can be cellared for up to 10 years.

MATCHING FOOD & WINE

The wine of beautiful cuts of meat: beef stew, rack of lamb, BBQ and cheese made from cow's milk.

