

la Croix du Prieur

Côtes de Provence



TERROIR

La Croix de Prieur is Château Coussin's second wine, produced in the heart of the Trets terroir. It is made from a plot that belonged to the monks of the Abbey of Saint Victor in Marseille, in the Middle Ages.

VINEYARD

Average age of vines: 30 years Syrah 60% Mourvèdre 10% Cabernet Sauvignon 30% Yield: 45 hl/ha. Minimum use of pesticide approach (Agriculture raisonnée)

VINIFICATION

100% destemming and then vinification in stainless steel vats. Post fermentation maceration at a temperature of 25 to 30 $^{\circ}$. Maturing in stainless steel vats.

TASTING NOTES

Appearance: Intense colour with hints of crimson. Nose: Powerful bouquet developing jammy notes of black fruit and sweet spices. Palate: A very smooth wine with a great depth and length.

Warm, silky tannins.

WINE GROWING

5 years

MATCHING FOOD & WINE

This wine is perfect with a Provençal beef casserole or meat grilled on a barbecue.



FAMILLE SUMEIRE