

# La Croix du Prieur

# Côtes de Provence

# 2018

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 70% Grenache 30% Yield: 55 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 °. Maturing in stainless steel vats.

### TASTING NOTES

Bright ruby ??color Nose of elderberry and toasted almonds Fresh on the palate, delicate notes of pine nuts, with silky tannins

## WINE GROWING

5 years

#### MATCHING FOOD & WINE

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

