

WINE ENTHUSIAST



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POINTS

Château Coussin 2015
Cuvée César à Sumeire
Rosé (Côtes de
Provence Sainte-
Victoire)

The bottle carries the signature of French sculptor César, who marked his friendship with the Sumeire family, owners of the estate. The wine, the top cuvée of the property, is impressively rich while still being beautifully balanced and fresh. From selected parcels, it is a real food wine, tense with a good texture and a ripe, concentrated aftertaste.

— R.V. Published 7/1/2016



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Château Coussin 2015
Rosé (Côtes de
Provence Sainte-
Victoire)

This is a ripe wine, full of red fruits cut with grapefruit acidity. Gravel vineyards on the slope of Mont Sainte-Victoire give a mineral character to this tight and nervy wine with its structure that supports the fruitiness that is developing well. Drink from later in 2016 for the wine to be at its best.

— R.V. Published 7/1/2016



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Château Maupague
2015 Rosé (Côtes de
Provence Sainte-
Victoire)

The name of the estate means "giving little" and certainly refers to the poor, stony soil that suits vines. The 20-year-old vines give an attractive creamy-textured wine with some wild strawberry flavors and crisp acidity at the end.

— R.V. Published 7/1/2016



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Château l'Afrique 2015
Cuvée A Rosé (Côtes de
Provence)

Lightly citrus aromas open this wine that offers tropical fruit as well as red currant. A lively, perfumed wine, it's bright with acidity and has a juicy, aftertaste.

— R.V. Published 7/1/2016



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La Croix du Prieur Rosé
(Côtes de Provence)

With earthy, rustic aromas that translate onto the palate, this wine seems to miss out on some of the fruitiness normally associated with rosés. A few more months in bottle may help.

— R.V. Published 7/1/2016



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2015 Cabaret Rosé
(Côtes de Provence)

The palest pink in color, this wine is light and easy with the merest hint of fruitiness and acidity. Red currant and lime mark the finish.

— R.V. Published 7/1/2016