

Cesar. Lemeire

Côtes de Provence

2021

César (1921-1998), the famous french sculptor known for his compressions signed this Cuvée "César à Sumeire" as a mark of fondness for the Sumeire family and for his Native Provence.

A selection of Château Coussin's best parcels selected for optimum quality.

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 Rolle 100% Yield: 50 hl/ha. Minimum use of pesticide approach (Agriculture raisonnée) High environnemental value

VINIFICATION

18 days of cold tank stabilisation at 4° C in pre-fermentation phase, then temperature-controlled fermentation in stainless steel vats.

TASTING NOTES

Crystalline robe with white gold reflections.

A floral nose, with notes of elderberry and violet.

The freshness and the richness are perfectly balanced in mouth, on touches of nectarine and white peach. A persistent finish with the flowers of the first nose.

MATCHING FOOD & WINE

Brouillade with truffles, seafood gratin, poached salmon in court bouillon

