

Côtes de Provence

2023

This white is made from a selection of the finest parcels of the Château Coussin vineyard. Packaged in a case created by the famous French sculptor César, a friend of the Sumeire family, using their wine labels in a unique compression which he dedicated to the family in 1987. The label reproduces a detail of the work of art, including César' iconic thumb print, to dress this ultra-premium cuvée.

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

Low temperature (0°C-4°C) 10-day phase stalling pre-fermentation, then temperature-controlled fermentation in steel tanks stainless.

TASTING NOTES

An airy and luminous color, a generous nose of fresh mint, citrus with a hint of pear.

The palate is rich and round with a pleasant peach and citrus retro olfaction.

An epicurean wine.

MATCHING FOOD & WINE

Truffled scrambled eggs, seafood gratin, poached salmon with a beurre blanc

