



FAMILLE SUMEIRE  
VIGNERONS EN PROVENCE

*César  
à Sumeire*

"César à Sumeire" Château Coussin rosé  
Sainte Victoire Côtes de Provence

2012

Silver Medal at the 2013 Concours Générale Agricole in Paris, silver Medal at the 2013 Vinalies Internationales, silver Crown at the 2013 Roy René Winegrowers Competition  
2 stars at Guide Hachette 2014, silver medal at Mondial du rosé 2013, bronze medal at Decanter World Wine Awards 2013, silver medal at Concours des vins de St Tropez 2013, prix d'excellence aux Vinalies Nationales, noted 90 in guide Gilbert & Gaillard 2014, 15/20 in guide Bettane et Desseauve 2014.

#### 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  
Grenache 60%  
Tibouren 10%  
Cinsault 20%  
Syrah 10%  
Yield: 40 hl/ha.  
Minimum use of pesticide approach (Agriculture raisonnée)

#### VINIFICATION

Skin maceration of selected destemmed grapes at low temperature in stainless steel temperature-controlled presses, and then temperature-controlled fermentation in stainless steel vats.

#### TASTING NOTES

Appearance: Bright, crystal clear with hints of rosewood.  
Nose: Very expressive nose of redcurrants, blackcurrants and blackberries, with notes of yellow peach.  
Palate: Explosion of flavours on the palate with this gourmet rosé evoking delicate custard and sweet flavours; these notes of pastries and desserts are balanced by a touch of lemon creating freshness on the finish.

#### MATCHING FOOD & WINE

Asian cuisine with mild spices. Grilled sea bass with fennel, red mullet with tapenade.

