



Wijnfiche

Château Coussin – Cuvée César Rosé **| Provence Sainte Victoire** **France (Frankrijk, France) – 2022**

Domain

Ch. Coussin

Chateau Coussin is one of the three domains owned by the Sumeire family. It is their top domain located in the village of Trets at the foot of the Sainte Victoire mountains near Aix en Provence. The Sainte-Victoire appellation comprises conveniently situated vineyards, situated at an altitude of 1010 m. With a total of 300 hectares of vineyards consisting of traditional grape varieties from the region (Syrah, Mourvedre, Grenache, Cinsault, Tibouren, Rolle, Clairette, Carignan and Ugni-Blanc), Chateau Coussin is one of the largest family properties in France.

Vinification

A meticulous selection of the finest parcels of Château Coussin. The vineyards rest on clay-limestone soils, shaped by ancient stony alluvial deposits carried down by torrents from the majestic Mont Sainte-Victoire (1010 m). To the south, they are bordered by the Olympe and Aurélien mountain ranges.

The vines have an average age of 30 years. The estate is certified Haute Valeur Environnementale (HVE) level 3.

For the vinification, a ten-day cold maceration (0–4 °C) is first carried out, followed by controlled fermentation in stainless steel tanks.

Taste

A sparkling pale pink hue with soft peach reflections immediately catches the eye. The nose reveals refined aromas of nectarine and grapefruit, lifted by an elegant minerality. With a swirl, delicate floral notes of rose emerge. On the palate, it is lively and perfectly balanced, with fresh hints of lemon and juicy pear, carried by a vibrant freshness. A gastronomic rosé from Sainte-Victoire that elevates every table.

Food pairing

Lobster | Salad - summer salad | Fish - grilled | Fish - sea bass

General information

Type: Rosé

Grape varieties: Grenache (70%), Syrah (30%)

Viticulture: Sustainable/HVE

Storage (years): + 2-3

Serving temperature: 8-10 °C

Taste profile: Fruity fresh

