



CHÂTEAU LA TOUR DE L'EVÊQUE

Blanc de Blancs 2017



Certified organic since 2005
Following biodynamic agriculture principles



TERROIR

AOC Côtes de Provence.
Shaley soils derived from silurian layers and Permian red sandstone.

GRAPES

100% Rolle.

VINTAGE

Winter was soft and dry, which resulted in the buds to come out early on. The mistral, which has been very present since the beginning of the year and helped to ensure a very good sanitary state within the vineyard. There was almost no rain during spring and the flowering started on the grenache on May 9th. July and August have been warm with still no rain since May and quite windy. The harvest started on August 16th and finished on September 8th.

GROWING

The vineyards are worked by hand, using natural animal fertilizers. Buds are trimmed and a green harvest is practice to purposefully limit yields. A part of the vineyard is plowed with horses. The area between the rows of vines is grassed over with cereals.

WINEMAKING

All grapes are harvested manually, sorted, not de-stemmed and directly loaded into an hydraulic Champenois Coquard press without crushing. The grapes are lightly pressed so as to obtain optimum delicacy and fragrance from the very heart of the grapes. Wines ferment in temperature-controlled stainless steel, gravity-fed cuves. The wine is bottled at the Château la Tour de l'Evêque.

TASTING

The appearance offers a lemon-yellow colour with silvery tinges. The nose is clean, pronounced, with peachy primary aromas, completed by golden apples on flowery background, reminding the honeysuckle. There is a certain delicacy coming with these fruity and airy layers, however with high definition and a lot of freshness. The palate is dry, with crispy, citrusy acidity balanced by the silky mouthfeel. The flavours remind the pomelo and its zests, together with aromas from the nose, lingering on the long finish. Can drink now or up to 3-5 years, paired with a sea bream ceviche, peaches and quinoa.