



CHÂTEAU LA TOUR DE L'EVÊQUE

Rosé 2017



Certified organic since 2005



TERROIR

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

GRAPES

39% Cinsault, 37% Grenache, 11% Syrah, 6% Mourvèdre, 3% Rolle, 2% Sémillon, 1% Ugni blanc and 1% Cabernet sauvignon.

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 undergoes malolactic fermentation. The wine is bottled at the Château la Tour de l'Evêque.

TASTING

This delicate wine, medium peachy colour with salmon-pink hints. Clean, with medium plus intensity, interlacing with charming, ripe aromas of peach, nectarine, a hint of liquorice and sweet grapefruit. A charming, youthful wine. Dry palate, with medium plus acidity, showing crisp and silkiness. The aromas of the nose come on the palate, layers of peach, zest and liquorice, the slight bitterness gives some structure to this medium-bodied rosé. The long aftertaste, together with its body impose it as a gastronomy rosé that one can successfully match with Dublin Bay Prawn tartare on crunchy "sablé" biscuit and pomelo jelly.