

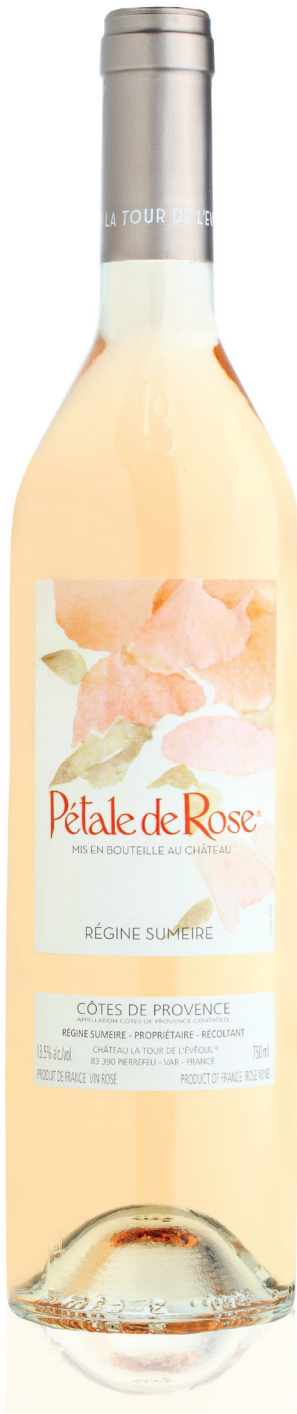


# CHÂTEAU LA TOUR DE L'EVÊQUE

## *Pétale de Rose 2017*



Certified organic since 2005



### TERROIR

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

### GRAPES

44% Cinsault, 24% Grenache, 13% Syrah, 5% Mourvèdre, 5% Rolle, 5% Sémillon, 4% 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 flavour from the very heart of the grapes. Wines ferment in temperature-controlled stainless steel, gravity-fed cuves. The Pétale de Rose is exclusively made of 1st quality juices. The wine undergoes malolactic fermentation and is bottled at the Château la Tour de l'Évêque.

### TASTING

This delicate wine should be drunk around 14°C. Pale rose-petal pink. Clean, pronounced, classy primary aromas of vine peach, wild strawberry, interlaced with some orange peel, floral honeysuckle. Dry palate with crispy and balanced acidity, somehow generous and spicy too, with lots of peaches, liquorice, thyme and laurel coming on the long finish. Silky, balanced, long, intense, complex. Can drink now or improve in the bottle for 1-3 years. Perfectly complements a John Dory filet with liquorice sabayon or fish soup.

### AWARDS

James Suckling.com 2018 - 90/100  
Decanter 2017 - 95/100 - Steven Spurrier  
James Suckling.com 2017 - 91/100  
Decanter 2015 - 95/100 - Steven Spurrier