



# CHÂTEAU LA TOUR DE L'EVÊQUE

## *Red «Noir & Or» 2015*



Certified organic since 2005  
Following biodynamic agriculture principles

### TERROIR

AOC Côtes de Provence – Red. Produced from the syrah plot, “Collet du Château” planted in 1978. Grey schists are mixed with chalky-clayey soils, so the rootstocks (140 Ru and R110) have been adapted according to the soil changes.

### GRAPES

99% Syrah, 1% Cabernet-Sauvignon.

### VINTAGE

The winter, rather soft altogether, was marked however by particularly cold episodes, in particular in February, and we had twice some snow. The spring was suitably watered, stormy and rather freshly. The blooming began May 15th and suitably took place. The warm and dry summer settled down in mid-June, favoring a good maturation of the grape. The harvest began on August 23rd and ended on September 25th.

### 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 sorted and harvested by hand, according to their polyphenolic ripeness. The berries are destemmed, slightly treaded and transferred into stainless steel vats. The alcoholic fermentation is run so as to extract optimum fruit and colour, but also to produce an elegant wine. Maceration lasts about 10 days. Once the malolactic fermentation is over, the wine is stored in French oak casks for 18 months' maturation. Two or three rackings were accomplished during the maturation. The wine is blended in vats and bottled in the Château.

### TASTING

Deep purple colour with crimson glints. The nose is pronounced, combining youthful fruit such as blackcurrant and pungent spices, liquorice and pepper with secondary notes of dark chocolate, cinnamon and nutmeg, on cedar and noble wood background. There is a hint of evolution there coming with some dried leaves and herbs aromas, some leather hues, a touch of ground coffee. Rich, intense, of high complexity and having a fresh touch of a kind of balsamic scents. Palate is dry, juicy, with bright acidity and generous alcohol, still digest, surrounded by a smooth texture, soft and creamy. The tannins are of a high content, ripe and integrated. The flavours are intense and remind the nose by the deep, dark fruits, spices and chocolate notes that linger on the long finish. Minty and liquorice hues come along on the aftertaste. Keep for 4-5 years to the fully development, more than 10 years of cellaring potential. Match it with squab breast, wine and black olives jus, cep mushrooms.

