



# CHÂTEAU LA TOUR DE L'EVÊQUE

## *Rosé 2018*



Certified organic since 2005

### TERROIR

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

### GRAPES

42% Cinsault, 29% Grenache, 18% Syrah, 2% Mourvèdre, 1% Cabernet sauvignon, 6% Rolle, 1% Sémillon, 2% Ugni blanc.

### VINTAGE

The 2018 vintage was particularly wet. After the drought of 2017, the months of March, April, May and June 2018 recorded rainfall well above seasonal norms, preventing us from entering the vineyards with trucks to ensure good protection against diseases. The total absence of mistral wind combined with heavy rains fostered a heavy pressure of mildew, which eventually led to crop losses on some plots. In addition, the hail hit the vineyard on June 24th : a historic first for our vines in Pierrefeu. Summer was slow to come but temperatures started to rise steadily from June 21st, which allowed a good ripening of the grapes. The harvest started on August 23rd and finished on September 14th.

### 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.

