



# Pétale de Rose

*Château la Tour de l'Evêque*



Certified organic since 2005.

## TERROIR

AOC Côtes de Provence.

Shaley soils derived from silurian layers and Permian red sandstone.

## GRAPES

43% Cinsault, 38% Grenache, 13% Syrah, 3% Mourvèdre, 1,5% Sémillon, 1% Rolle, 0,5% Cabernet Sauvignon.

## VINTAGE 2019

A rainy 2018 fall allowed the vines to make their water reserves while 2019 was particularly dry. The beginning of the year was particularly windy, the winter was relatively soft with temperatures starting to cool down by the end of March. The bursting of the buds and the flowering were quite irregular. The first flowers appeared on the 21st of May on the Grenache. Such heterogeneity followed up until the harvest where the differences between the grape ripeness lead us to extend the harvest and pick up some plots in several times. The harvest started on the 22th of August and finished on the 20th of September. The volume is correct and the quality is there.

## GROWING

The vineyards are worked by hand, using natural animal fertilizers. 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'Evêque.

## 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.

