



Château la Tour de l'Evêque

Rosé 2019



Certified organic since 2005

TERROIR

AOC Côtes de Provence.

Shaley soils derived from silurian layers and Permian red sandstone.

GRAPES

53% Cinsault, 15% Syrah, 14% Grenache, 9% Mourvèdre, 7% Ugni Blanc, 2% Rolle.

VINTAGE

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 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.

