



Château la Tour de l'Evêque

Rouge «Noir & Or» 2017



Certified organic since 2005.

TERROIR

AOC Côtes de Provence. Produced from the Syrah plot, "Collet du Château" planted in 1978. Grey schists are mixed with chalky-clayey soils.

GRAPES

84% Syrah, 16% Cabernet-Sauvignon.

VINTAGE

Winter was soft and dry, which allowed the buds to come out early on. The Mistral, which has been very present since the beginning of the year, 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 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 practiced 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 after the harvest.

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 tanks. The alcoholic fermentation is run to extract optimum fruit and color, 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 barrels and concrete egg tanks for 6 months. Two or three racking were accomplished during the maturation. The wine is blended in tanks and bottled at the Château.

TASTING

Purple dress. Nose full of black fruits and spices with a wild touch. Marked tannins integrated into the juicy and silky texture. Generous body, with intense flavors of licorice, violet and vanilla. Long in mouth. It harmonizes perfectly with lamb, red meats, sauces and cheeses. Tasting between 16° and 18° C
15-20 years

