



Château la Tour de l'Evêque

Blanc de Blancs 2020



Certified organic since 2005.

TERROIR

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

GRAPES

78% Rolle, 22% Sémillon.

VINTAGE

A rainy fall allowed the water reserves from the soil to be replenished. The winter was soft and dry, leading to an advance of the vegetative cycle with early budbreak starting on March 11th. The vines located in Pierrefeu suffered from a historic frost on March 26th. We had to wait until May to record milder temperatures. Flowering began on May 13th on the Grenaches in Hyères and it went normally, with no noticeable coulure. The hot and dry weather of July, combined with the good water reserves, contributed to the good development of the vines during summer. The harvest started on August 17th and finished on September 8th.

GROWING

The vineyards are worked by hand, using natural animal fertilizers. Green manure seeding after the harvest.

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 and concrete egg tanks. The wine is bottled at the Château la Tour de l'Evêque.

TASTING

The appearance offers a lemon-yellow colour with silvery tinges. The nose is clean, pronounced, with peachy primary aromas, completed by golden apples on flowery background, reminding the honeysuckle. The palate is dry, with crispy, citrusy acidity balanced by the silky mouthfeel. The flavours remind the pomelo and its zests, together with aromas from the nose, lingering on the long finish. Can drink now or up to 3-5 years, paired with a sea bream ceviche, peaches and quinoa.

