



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, 25% Grenache, 14% Syrah, 10% Mourvèdre, 5% Sémillon, 1% Rolle, 1% Cabernet Sauvignon et 1% Ugni-Blanc.

VINTAGE 2020

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 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 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 and wild strawberry. Dry palate with crispy and balanced acidity, somehow generous and spicy too. 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.

