



# Château la Tour de l'Evêque

## Rosé 2020



Certified organic since 2005.

### TERROIR

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

### GRAPES

35% Grenache, 29% Cinsault, 20% Syrah, 12% Mourvèdre, 1% Ugni-Blanc, 1% Rolle, 1% Sémillon et 1% Cabernet Sauvignon.

### 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, gravity-fed cuves. The wine undergoes malolactic fermentation. The wine is bottled at the Château la Tour de l'Evêque.

### TASTING

Medium peachy colour with salmon-pink hints. Clean, with medium plus intensity, interlacing with aromas of peach, nectarine, a hint of liquorice and sweet grapefruit. The aromas of the nose come on the palate, layers of peach, zest and liquorice. 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.

