



# Château la Tour de l'Evêque

## Rouge 2015



Certified organic since 2005.

### TERROIR

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

### GRAPPES

98% Syrah, 2% Cabernet-Sauvignon.

### VINTAGE

Abundant rainfall during winter and early April allowed a complete refill of water until early May. Spring was characterized by a dry and warm climate that allowed the blooming, which started May 20th, to take place in perfect conditions. The rain of mid-June was beneficial and provided a good hydraulic resource for the soil. Then we find again a dry and warm climate. The harvest began on August 21st and ended on September 16th.

### 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.

### WINEMAKING

The grapes are picked and sorted by hand, according to their polyphenolic ripeness (depending on the evolution of the maturity, two to three analytical tests and berry tastings are carried out every week in order to determine the optimum harvest date). In the press room, the berries are destemmed, slightly treaded and transferred into stainless steel vats. 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 wines are stored into stainless steel vats. Two or three racking were accomplished during the maturation. The wine is blended in tanks and bottled at the Château.

### TASTING

Our reds seduce for their elegance, amaze by their ability to age; dress Ruby-purple, pronounced nose of black fruits, notes of spices and garrigue, with melted tannins, long and generous in mouth; it is perfect with meats, cheeses, chocolate.

Tasting between 16° and 18° C

