



# Château la Tour de l'Evêque

## Rouge 2016



Certified organic since 2005.

### TERROIR

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

### GRAPPES

82% Syrah, 18% Cabernet-Sauvignon.

### VINTAGE

Winter and spring 2015/16 were soft and dry. The months of May and June were colder than usually. Flowering started on May 15th on the grenaches and both flowering and fruit set went well. The mistral, which has been very present since the beginning of the year, helped to ensure a very good sanitary state within the vineyard. July and August have been warm and dry. The harvest started on august 22th and finished on September 14th.

### 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 concrete 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, intense nose, notes of black fruits and aromatic herbs, dry and ample palate, very generous; it is perfect with meats, cheeses, chocolate.

Tasting between 16° and 18° C

