



# Château la Tour de l'Evêque

## Rouge 2017



Certified organic since 2005.

### TERROIR

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

### GRAPPES

80% Syrah, 20% Cabernet-Sauvignon.

### VINTAGE

Winter was soft and dry, which resulted in the buds to come out early on. The mistral, which has been very present since the beginning of the year and helped to ensure a very good sanitary state within the vineyard. There was almost no rain during spring and the flowering started on the grenache on May 9th. July and August have been warm with still no rain since May and quite windy. The harvest started on August 16th and finished on September 8th.

### 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; purple dress, intense nose of black fruits, licorice and garrigue, with equilibrate and melted tannins, a spicy final; it is perfect with meats, cheeses, chocolate.

Tasting between 16° and 18° C

