



Château la Tour de l'Evêque

Blanc de Blancs 2021



Certified organic since 2005.



TERROIR

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

GRAPES

91% Rolle, 9% Sémillon.

VINTAGE

After a dry and relatively mild winter, the budburst was early and started on March 20th on the Grenache in Hyères. We were impacted by the frost on April 8th, including the plots located in Hyères. The rains of April and May allowed the vegetation to start again. The consequences of the frost were lower than expected : in May we had the positive surprise to see bunches of grapes recovering well ! The flowering started on May 17th, the summer was dry without any excessive heat, the ripening started on July 16th. The harvest started on August 24 and ended on September 29.

GROWING

Traditional, mechanical and manual tillage, without herbicides. Seeding of green manures 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. Fermentation with native yeasts and ageing in temperature-controlled stainless steel and concrete egg tanks. The wine is bottled at the Château la Tour de l'Evêque.

TASTING

The appearance offers a lemon-yellow colour with silvery tinges. The nose is clean, pronounced, with peachy primary aromas, completed by golden apples on flowery background, reminding the honeysuckle. The palate is dry, with crispy, citrusy acidity balanced by the silky mouthfeel. The flavours remind the pomelo and its zests, together with aromas from the nose, lingering on the long finish. Can drink now or up to 3-5 years, paired with a sea bream ceviche, peaches and quinoa.