



# Pétale de Rose

*Château la Tour de l'Evêque*



Certified organic since 2005.

## TERROIR

AOC Côtes de Provence.

Shaley soils derived from silurian layers and Permian red sandstone.

## GRAPES

41% Grenache, 38% Cinsault, 9% Rolle, 6% Syrah, 2% Mourvèdre, 2% Cabernet Sauvignon, 1% Sémillon, 1% Ugni-Blanc.

## VINTAGE 2021

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 flavour from the very heart of the grapes. Wines ferment in temperature-controlled stainless steel, gravity-fed cuves. The Pétale de Rose is exclusively made of 1st quality juices. The wine undergoes malolactic fermentation and is bottled at the Château la Tour de l'Evêque.

## TASTING

This delicate wine should be drunk around 14°C. Pale rose-petal pink. Clean, pronounced, classy primary aromas of vine peach and wild strawberry. Dry palate with crispy and balanced acidity, somehow generous and spicy too. Silky, balanced, long, intense, complex. Can drink now or improve in the bottle for 1-3 years. Perfectly complements a John Dory filet with liquorice sabayon or fish soup.

