



Château la Tour de l'Evêque

Rosé 2021



Certified organic since 2005.

TERROIR

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

GRAPES

43% Cinsault, 23% Mourvèdre, 17% Grenache, 11% Syrah, 2% Ugni-Blanc, 2% Rolle, 1% Sémillon et 1% Cabernet Sauvignon.

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. Wines ferment in temperature-controlled stainless steel, gravity-fed cuves. The wine undergoes malolactic fermentation. The wine is bottled at the Château la Tour de l'Evêque.

TASTING

Medium peachy colour with salmon-pink hints. Clean, with medium plus intensity, interlacing with aromas of peach, nectarine, a hint of liquorice and sweet grapefruit. The aromas of the nose come on the palate, layers of peach, zest and liquorice. The long aftertaste, together with its body impose it as a gastronomy rosé that one can successfully match with Dublin Bay Prawn tartare on crunchy "sablé" biscuit and pomelo jelly.

