



# Château la Tour de l'Evêque

## Rouge «Noir & Or» 2018

Certified organic since 2005.

### TERROIR

AOC Côtes de Provence. Produced from the Syrah plot, "Collet du Château" planted in 1978. Grey schists are mixed with chalky-clayey soils.

### GRAPES

94% Syrah, 4% Cabernet Sauvignon, 2% Grenache.

### VINTAGE

The 2018 vintage was particularly wet. After the drought of 2017, the months of March, April, May and June 2018 recorded rainfall well above seasonal norms, preventing us from entering the vineyards with trucks to ensure good protection against diseases. The total absence of mistral wind combined with heavy rains fostered a heavy pressure of mildew, which eventually led to crop losses on some plots. In addition, the hail hit the vineyard on June 24th : a historic first for our vines in Pierrefeu. Summer was slow to come but temperatures started to rise steadily from June 21st, which allowed a good ripening of the grapes. The harvest started on August 23rd 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 after the harvest.

### WINEMAKING

All grapes are sorted and harvested by hand, according to their polyphenolic ripeness. The berries are destemmed and transferred into stainless steel tanks. 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 wine is stored in French oak barrels and concrete egg tanks for 14 months. Two or three racking were accomplished during the maturation. The wine is blended in tanks and bottled at the Château.

### TASTING

Purple dress. Nose full of black fruits and spices with a wild touch. Marked tannins integrated into the juicy and silky texture. Generous body, with intense flavors of licorice, violet and vanilla. Long in mouth. It harmonizes perfectly with lamb, red meats, sauces and cheeses. Tasting between 16° and 18° C  
15 years

