



# *Château la Tour de l'Evêque*

## *Blanc 2022 Cuvée Sainte Anne*



Certified organic since 2005.

### TERROIR

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

### GRAPES

74% Rolle, 26% Sémillon.

### VINTAGE

This 2022 vintage has been marked by an premature and prolonged drought: a winter without rain with rather high temperatures in February, followed by a very water-deficient spring with very high temperatures as early as May, then a dry and hot summer with a hail storm on August 17 in Hyères, fortunately without any significant crop loss.

The budbreak started on March 25th. Flowering was observed from May 16 and was particularly rapid. The first berries appeared on July 12. The harvest began on August 19 and lasted until September 7.

### 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 in oak barrels and ageing in oak barrels. The wine is bottled at the Château la Tour de l'Evêque.

### TASTING

Pale lemon yellow. Delicate nose of pear and pineapple, its white blossoms such as acacia are backed by stony aromas. Dry, with tense acidity, the palate is linear and focused with citrusy precision, ending up with pomelo and citrus peel, some zests on saline background. Incredible freshness for the vintage. Turbot fish with citrus butter sauce

