



Château la Tour de l'Evêque

Blanc de Blancs 2022



Certified organic since 2005.



TERROIR

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

GRAPES

92% Rolle, 8% 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 and ageing in temperature-controlled stainless steel and concrete egg tanks. The wine is bottled at the Château la Tour de l'Evêque.

TASTING

Pale, silver lined appearance. The nose offers lots of youth with notes of pear, peach and melliferous blossoms like honeysuckle, hints of citrus recalling citron fruit. Dry, still bearing a light fizz, it is fresh, with animating citrusy vibrancy. With silky flesh and juicy core, the zesty finish brings up pear and aniseed, with a hint of white pepper and cedrate candied zests. An herbal touch of thyme and rosemary lingers on the long finish. Monkfish, fava beans and tarragon mousse