



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

39% Cinsault, 37% Grenache, 8% Syrah, 6,5% Mourvèdre, 5% Rolle, 2,5% Sémillon, 1% Cabernet-Sauvignon, 1% Ugni Blanc.

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 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

Pale salmon pink. Nose is airy and seducing with floral notes of jasmine and fresh vine peach, combined with some citrus hints such as candied pomelo on a creamy, strawberry background. Zesty with a spicy twist. The palate is large, weighty, and smooth, with balanced acidity. It shows satiny pulp with peppery spiciness. The structure holds on zesty phenolics and balances this textural palate, the lengthy finish comes with lovely concentration. Marinated tuna with orange, fennel, and Sichuan pepper.

