



Château la Tour de l'Evêque

Rouge 2021 Cuvée Saint-Anne



Certified organic since 2005.



TERROIR

AOP Côtes de Provence.

Produced from the Grenache plot, « Coucourde » and Syrah « Pégoulière », both planted in 1999.

Grey schists are mixed with chalky-clayey soils.

GRAPES

72% Grenache, 28% Syrah.

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

The vineyards are worked by hand, using natural animal fertilizers. Green manure seeding after the harvest.

WINEMAKING

The grapes are sorted and picked by hand, destemmed, lightly crushed and sent to stainless steel tanks. The maceration time is particularly short for this cuvée. The alcoholic fermentation ends in liquid phase after devatting. The fermentation is conducted to extract the maximum of fruit but also to elaborate an elegant wine. The wine is aged for a few months in concrete eggs.

TASTING

Delicate purple colour. The nose shows an ethereal, blossomy veil with lovely savouriness, revealing blueberries, herbal notes, and pepper with a hint of liquorice. With dry and soft attack, the palate is both ripe and focused with lean texture and slightly firm tannins. The rich alcohol brings some spiciness and layers of texture without warmth, the finish is long, peppery, and savoury. Pigeon puff- pastry pastilla.