



# Château la Tour de l'Evêque

## Blanc de Blancs 2023



Certified organic since 2005.



### TERROIR

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

### GRAPES

100 % Rolle

### VINTAGE

After a dry autumn and winter, bud burst started on March 27. The months of May and June were very rainy. Flowering began on May 17. Summer was dry with a particularly hot month of August during the second fortnight. The harvests have started on August 21. The grape pickers began on 3 a.m. due to oppressive heat. We finished the harvest on September 13.

### 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