



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

42% Grenache, 32% Cinsault, 12 % Mourvèdre, 7 % Syrah, 4% Rolle, 1% Sémillon, 1% Cabernet-Sauvignon, 1% Ugni Blanc.

VINTAGE 2023

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 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.

