



# Château la Tour de l'Evêque

## Rosé 2023 Cuvée Sainte-Anne



Certified organic since 2005.

### TERROIR

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

### GRAPES

65% Cinsault, 10% Syrah, 8% Grenache, 6% Mourvèdre, 6% Rolle, 3.5 % Sémillon, 1% Cabernet Sauvignon et 0.5 % Ugni-Blanc.

### VINTAGE

After adry 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. Wines ferment in temperature-controlled stainless steel, gravity-fed cuves. The wine undergoes malolactic fermentation. The wine is bottled at the Château la Tour de l'Evêque.

### TASTING

Pale apricot pink. Intense nose offering ripe stone fruits such as peaches complemented by some strawberries. Floral aromas of peony come along, with a hint of tangerine and citrus peel. Palate is soft, with mouthcoating, smooth texture and ripe, concentrated acidity. The mid-palate is generous and fleshy with layers of texture wrapping zesty phenolics. Tiger prawns, strawberry, and tomato tartare.

