



# Château la Tour de l'Evêque

## Sainte-Anne



Certified organic and biodynamic.



### TERROIR

AOP Côtes de Provence. This cuvée was elaborated with two different plots «la Coucourde» and «Pégoulière» planted in 1999. The gray schist soils evolving towards clays/limestone soils.

### GRAPES

68% Grenache, 25% Syrah, 7% Cinsault.

### VINTAGE

The vintage 2024 is characterized by rainfall at the beginning of the year and at the end of the winter. Thanks to these conditions the soils were recharged in water after 3 years of harsh dryness. The budburst occurred early in the middle of March. The spring was cool and rainy and we started to notice the first blossoms by May 13th. The weather was hot and dry during July, and we had a good water reserve which helped the vines grow correctly. The harvest started the 16th of August and ended the 10th of September.

### GROWING

Traditional, mechanical and manual tillage, without herbicides. Seeding of green manures after the harvest

### WINEMAKING

The grapes are harvested and sorted manually, destemmed and crushed before being sent to a stainless steel. Short macération then we proceed to a destemming to let the alcoholic fermentation end in the liquid phase. The result is a fresh, juicy and elegant red wine. Ageing during a few months in concrete egg. Bottled at Château La Tour de L'Evêque.

### TASTING

Moderated purple, this cuvée reveals blueberry and herbal notes complemented by pepper and a dash of licorice. Dry and generous, the texture is smooth with slightly firm tannins. The finish is long, peppery followed by a cherry hint. Pigeon pie in the manner of a pastilla.