



# Château la Tour de l'Evêque

## Rouge «Noir & Or» 2019



Certified organic since 2005.



### TERROIR

AOC Côtes de Provence. Produced from the Syrah plot, "Collet du Château" planted in 1978. Grey schists are mixed with chalky-clayey soils.

### GRAPES

98% Syrah, 2% Cabernet Sauvignon.

### VINTAGE

A rainy 2018 fall allowed the vines to make their water reserves while 2019 was particularly dry. The beginning of the year was particularly windy, the winter was relatively soft with temperatures starting to cool down by the end of March. The bursting of the buds and the flowering were quite irregular. Such heterogeneity followed up until the harvest where the differences between the grape ripeness lead us to extend the harvest and pick up some plots in several times. The harvest started on the 22th of August and finished on the 20th of September. The volume is correct and the quality is great.

### GROWING

The vines are worked by hand, using natural animal fertilizers. Buds are trimmed and a green harvest is practiced to purposefully limit yields. A part of the vineyard is plowed with horses. The area between the rows of vines is grassed over with cereals after the harvest.

### WINEMAKING

All grapes are sorted and harvested by hand, according to their polyphenolic ripeness. The berries are destemmed and transferred into stainless steel tanks. The alcoholic fermentation is run to extract optimum fruit and color, but also to produce an elegant wine. Maceration lasts about 10 days. Once the malolactic fermentation is over, the wine is stored in French oak barrels and concrete egg tanks for 13 months. Two or three racking were accomplished during the ageing. The wine is blended in tanks and bottled at the Château.

### TASTING

Ripe and deep nose, with a creamy dimension, expressing liquorice, morello cherry, blackberry cream. Texture is velvety with a satiny touch, refreshed by aromatic vibrancy. Tannins are structured, dusty and spicy, with a peppery dimension, enveloped by fruit. Keep around 10-12 years. Pigeon with liquorice and cocoa sauce, cauliflower purée