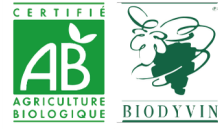




Château la Tour de l'Evêque

Pétale de Rose



Certified organic and biodynamic.



TERROIR

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

GRAPES

40 % Grenache, 34% Cinsault, 8% Rolle, 7% Mourvèdre, 5.5% Syrah, 3% Cabernet-Sauvignon, 2.5 % Sémillon

VINTAGE 2024

The vintage 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 16 of august and ended the 10th of september.

GROWING

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

WINEMAKING

All grapes are harvested manually, sorted, not destemmed 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

Lychee pink colour. Expressive nose with orchard fruit piercing a light toastiness with roasted almonds nuances. Peach and white cherry mingle with tangerine peel and spices. The palate delivers a silky texture held by the filigree, linear vibrancy and zesty grain. Sapid and delicious, its juicy core shows lots of energy. The finish lingers with a stony mineral touch. Gastronomy rosé, its nowadays youth and dynamics will be fully complemented by complexity over 2-3 years.

Dublin Bay Prawn ceviche with pink pomelo