



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

71% Grenache, 29% Syrah.

VINTAGE

The 2025 vintage is marked by a striking contrast between water-rich soils and heatwaves. Autumn 2024 and the winter were very rainy. The vines began their growth cycle with good water conditions, allowing for a fast development early in the season: budbreak started very early on March 13. The first flowers appeared as early as May 12. The rain on May 20 was the last, and it was particularly hot from late May until the end of July. Consequently, the heat peak in early August accelerated grape ripening, and the harvest began on August 15 and ended on September 4.

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 devating 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.