



# Château la Tour de l'Evêque

## Rouge 2018



Certifié Biologique par Bureau Veritas depuis 2005.



### TERROIR

AOC Côtes de Provence. In the hilly area of the Maurettes the land consists of shaly soils derived from silurian sages phyllites near Hyères, and Permian red sandstone.

### GRAPES

60% Syrah, 23% Cabernet-Sauvignon, 17% Grenache.

### VINTAGE

The 2018 vintage will be remembered as particularly wet. Following the drought of 2017, March through June 2018 experienced rainfall well above seasonal averages, which made it impossible to enter the vineyards to properly protect the vines against disease. The complete absence of the mistral wind, combined with persistent rain, created very high pressure from downy mildew, leading to crop loss in some plots. On top of this, hail struck the vineyard on June 24 — a historic first for Pierrefeu. Summer was slow to arrive but eventually came on June 21, allowing the grapes to ripen successfully. As a result, the harvest began on August 23 and concluded on September 14.

### GROWING

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

### WINEMAKING

The grapes are picked and sorted by hand, according to their polyphenolic ripeness (depending on the evolution of the maturity, two to three analytical tests and berry tastings are carried out every week in order to determine the optimum harvest date). In the press room, the berries are destemmed, slightly treaded and transferred into stainless steel vats. 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 wines are stored into concrete vats. Two or three racking were accomplished during the ageing. The wine is blended in tanks and bottled at the Château.

### TASTING

Our reds seduce for their elegance, amaze by their ability to age; dress Ruby-purple, intense nose, notes of black fruits and aromatic herbs, dry, generous palate. Can be paired with red meats, roasted vegetable and chocolate. Tasting between 15° and 16° C