



Château la Tour de l'Evêque

Sainte-Anne



Certified organic.



TERROIR

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

GRAPES

46% Cinsault, 34% Grenache, 12% Mourvèdre, 4% Syrah, 2% Rolle, 2% Sémillon.

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

All grapes are harvested manually, sorted, not de-stemmed and directly loaded into an hydraulic Champenois Coquard press without crushing. The grapes are lightly pressed to obtain optimum delicacy and fragrance from the very heart of the grapes. Wines ferment in temperature-controlled stainless steel, gravity-fed cuves. The wine is bottled at the Château la Tour de l'Evêque.

TASTING

Pale mango rosé colour. The nose immediately expresses the delicacy of wild strawberries, on a floral background. The palate offers both suaveness and a fresh feeling tinged with the juiciness of orange blood, pomegranate in the acidity and powdered grainy finish. Spices, pink pepper and liquorice complement the salivating finish with a nice biter twist. Of youthful vocation, it will give way to a promise of plenitude over the next 1-2 years. Marinated salmon with beetroot, blood orange and pomegranate, dill