



# Château la Tour de l'Evêque

## Blanc de Blancs 2025



Certified organic and biodynamic.



### TERROIR

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

### GRAPE

100% Rolle.

### 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 so as to obtain optimum delicacy and fragrance from the very heart of the grapes. Fermentation with selected yeasts and ageing in concrete egg tanks. The wine is bottled at the Château la Tour de l'Evêque.

### TASTING

The intense nose expresses white peaches, shades of fennel, anise and grained pear on a stony background. The palate is satiny, its wide and powdered mouthfeel is fused with purity and vibrance. The meringue-like texture is reminiscent of macarons, densifying with nuances of bread crust, sapidity, crunchy almonds. The finish takes up the aromatic mellowness with shades of linden blossom, honey and peach.

Oyster, finger lemon and cucumber granita, anise foam.