



Château la Tour de l'Evêque

Sainte-Anne



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 in stainless steel then ageing in stainless steel. The wine is bottled at the Château la Tour de l'Evêque.

TASTING

A fine nose with honey-like veil, expressing broom, pear, some lifted floral nuances with fresh almonds crunch. Juicy, yet wide palate, it remains fresh, framed with citron fruit grain and preserved lemon saline edge. The powdered and rounded core stretches with salivating salinity, fresh almonds to bounce floral with honeysuckle, chamomile and some citrusy white pepper.

Pear and Scallops carpaccio, salty meringue with citron fruit.