



# 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 peachy pink. Coming with peony and iris floral veil, it then offers raspberry and vine peaches. The palate is delicate with satiny texture tinged with vibrance. The juicy, racy structure recalls strawberry crunch, hence stretching the core and offering a grainy mouthfeel with pink pepper crisp and a fine zesty twist. Finish lingers with purity and peachy scents.

Dublin Bay Prawn, burrata panna cotta, strawberry and pink pepper jelly.