



Château la Tour de l'Evêque

Pétale de Rose



Certified organic.



TERROIR

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

GRAPES

49 % Grenache, 36% Cinsault, 9% Mourvèdre, 3% Rolle, 3% 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 destemmed and directly loaded into an hydraulic Champenois Coquard press without crushing. The grapes are lightly pressed so as to obtain optimum delicacy and flavour from the very heart of the grapes. Wines ferment in temperature-controlled stainless steel, gravity-fed cuves. The Pétale de Rose is exclusively made of 1st quality juices. The wine undergoes malolactic fermentation and is bottled at the Château la Tour de l'Evêque.

TASTING

Petal- coloured rose. The delicate nose unfolds its aromatic finesse with pomelo and blood orange, refreshing the delicacy of pomegranate and nectarine peach. The textural construction is woven with softness and pulpy flesh, yet tinged with vibrancy, aromatic freshness coming with a spicy bitter twist. The finish is sapid, reminiscent of pomegranate seed and blood orange rind, with a length that bounces with delicious fruit.

King crab with « Pétale de Rosé » wine jelly and blood orange, pomegranate seeds.