



# Château la Tour de l'Evêque

## Blanc de Blancs 2024



Certified organic and biodynamic.



### TERROIR

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

### GRAPES

88% Rolle, 12% Sémillon.

### VINTAGE

The vintage 2024 is characterized by rainfall at the beginning of the year and at the end of the winter. Thanks to these conditions the soils were recharged in water after 3 years of harsh dryness. The budburst occurred early in the middle of march. The spring was cool and rainy and we started to notice the first blossoms by May 13th. The weather was hot and dry during July, and we had a good water reserve which helped the vines grow correctly. The harvest started the 16th of august and ended the 10th of september.

### 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

Pale, silver lined appearance. The nose offers lots of youth with notes of pear, peach and melliferous blossoms like honeysuckle, hints of citrus recalling citron fruit. Dry, with a citrusy vibrancy, silky flesh and juicy core. The zesty finish brings up pear and aniseed, with a hint of white pepper and cedrate candied zests. An herbal touch of thyme and rosemary lingers on the long finish. Monkfish, fava beans and tarragon mousse.