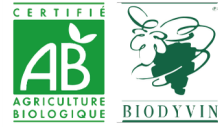




# Château la Tour de l'Evêque

## Pétale de Rose



Certified organic and biodynamic.



### TERROIR

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

### GRAPES

40 % Grenache, 34% Cinsault, 7% Mourvèdre, 8% Rolle, 5.5% Syrah, 3% Cabernet-Sauvignon, 2.5 % 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 16 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 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

Pale salmon pink. Nose is airy and seducing with floral notes of jasmine and fresh vine peach, combined with some citrus hints such as candied pomelo on a creamy, strawberry back- ground. Zesty with a spicy twist. The palate is large, weighty, and smooth, with balanced acidity. It shows satiny pulp with peppery spiciness. The structure holds on zesty phenolics and balances this textural palate, the lengthy finish comes with lovely concentration. Marinated tuna with orange, fennel, and Sichuan pepper.