



# Château la Tour de l'Evêque

## Rouge 2017



Certifié Biologique par Bureau Veritas depuis 2005.



### TERROIR

AOC Côtes de Provence. In the hilly area of the Maurettes the land consists of shaley soils derived from siluraian sages phyllites near Hyères, and Permian red sandstone.

### GRAPES

80% Syrah, 20% Cabernet-Sauvignon.

### VINTAGE

Winter was mild and dry, resulting in very early budburst. While the mistral wind, which had been very present since the beginning of the year, kept the vineyards in good health, there was virtually no rain in the spring. We observed the first Grenache flowers on May 9. July and August were particularly hot and dry (no rain since 4 mm on May 4), and quite windy. The Harvest began on August 16 and ended on September 8.

### GROWING

The vineyard are worked by hand, using natural animal fertilizers. Buds are trimmed and a green harvest is practiced to purposefully limits yields. A part of the vineyard is plowed with horses. The area between the rows of vines is grassed over with cereals.

### WINEMAKING

The grapes are picked and sorted by hand, according to their polyphenolic ripeness (depending on the evolution of the maturity, two to three analytical tests and berry tastings are carried out every week in order to determine the optimum harvest date). In the press room, the berries are destemmed, slightly treaded and transferred into stainless steel vats. The alcoholic fermentation is run to extract optimum fruit and color, but also to produce an elegant wine. Maceration lasts about 10 days. Once the malolactic fermentation is over, the wines are stored into concrete vats. Two or three racking were accomplished during the ageing. The wine is blended in tanks and bottled at the Château.

### TASTING

Our reds seduce for their elegance, amaze by their ability to age; dress Ruby-purple, intense nose, notes of black fruits and aromatic herbs, dry, generous palate, very generous; it is perfect with red meats, roasted vegetable and chocolate. Tasting between 16° and 18° C