



Château la Tour de l'Evêque

Sainte-Anne



Certified organic and biodynamic.



TERROIR

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

GRAPES

45% Cinsault, 21% Mourvèdre, 21% Grenache, 8% Syrah, 2% Rolle.

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 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 mango rosé colour. The nose immediately expresses the delicacy of wild strawberries, on a floral background. The palate offers both suaveness and a fresh feeling tinged with the juiciness of orange blood, pomegranate in the acidity and powdered grainy finish. Spices, pink pepper and liquorice complement the salivating finish with a nice biter twist. Of youthful vocation, it will give way to a promise of plenitude over the next 1-2 years. Marinated salmon with beetroot, blood orange and pomegranate, dill