Château la Tour de l'Évêque

Rouge «Noir & Or» 2016

Certified organic since 2005.

TERROIR

AOC Côtes de Provence. Produced from the Syrah plot, "Collet du Château" planted in 1978. Grey schists are mixed with chalky-clayey soils, so the rootstocks (140 Ru and R110) have been adapted according to the soil changes.

GRAPES

96,5% Syrah, 3% Cabernet Sauvignon, 0,5% Grenache.

VINTAGE

Winter and Spring 2015/2016 were soft and dry. The months of May and June were colder than usually. Flowering started on May 15th on the grenaches and both flowering and fruit set went well. The mistral, which has been very present since the beginning of the year, helped to ensure a very good sanitary state within the vineyard. July and August have been warm and dry. The harvest started on August 22th and finished on September 14th.

GROWING

The vineyards are worked by hand, using natural animal fertilizers. A part of the vineyard is plowed with horses. The area between the rows of vines is grassed over with cereals after the harvest.

WINEMAKING

All grapes are sorted and harvested by hand, according to their polyphenolic ripeness. The berries are des-temmed, slightly treaded and transferred into stainless steel tanks. 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 wine is stored in French oak barrels and for 9 months. Two or three racking were accomplished during the maturation. The wine is blended in tanks and bottled at the Château.

TASTING

Deep purple. Fruity nose, intense, mixing black fruits with a touch of violet. Spices as well as garrigue define a balsamic character. Dry and ample palate, presence of acidity, thigh tannins, integrated in a rich set. These polished tannins rhyme with aromas of cocoa that intertwine with notes of pepper, spice, licorice. An exceptional wine. It harmonizes perfectly with lamb, red meats, sauces and cheeses.
Tasting between 16° and 18° C
15-20 years