



Château la Tour de l'Evêque

Blanc de Blancs 2019



Certified organic since 2005.

TERROIR

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

GRAPES

60% Rolle, 40% Sémillon.

VINTAGE

A rainy 2018 fall allowed the vines to make their water reserves while 2019 was particularly dry. The beginning of the year was particularly windy, the winter was relatively soft with temperatures starting to cool down by the end of March. The bursting of the buds and the flowering were quite irregular. The first flowers appeared on the 21st of May on the Grenache. Such heterogeneity followed up until the harvest where the differences between the grape ripeness lead us to extend the harvest and pick up some plots in several times. The harvest started on the 22th of August and finished on the 20th of September. The volume is correct and the quality is there.

GROWING

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

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. Wines ferment in temperature-controlled stainless steel, gravity-fed cuves. The wine is bottled at the Château la Tour de l'Evêque.

TASTING

The appearance offers a lemon-yellow colour with silvery tinges. The nose is clean, pronounced, with peachy primary aromas, completed by golden apples on flowery background, reminding the honeysuckle. There is a certain delicacy coming with these fruity and airy layers, however with high definition and a lot of freshness. The palate is dry, with crispy, citrusy acidity balanced by the silky mouthfeel. The flavours remind the pomelo and its zests, together with aromas from the nose, lingering on the long finish. Can drink now or up to 3-5 years, paired with a sea bream ceviche, peaches and quinoa.

