



CHÂTEAU LA TOUR DE L'ÉVÊQUE

Red 2014



Certified organic since 2005
Following biodynamic agriculture principles



TERROIR

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

GRAPES

80% Syrah, 20% Cabernet-Sauvignon.

VINTAGE

The winter, rather soft altogether, was marked however by particularly cold episodes, in particular in February, and we had twice some snow. The spring was suitably watered, stormy and rather freshly. The blooming began May 15th and suitably took place. The warm and dry summer settled down in mid-June, favoring a good maturation of the grape. The harvest began on August 23rd and ended on September 25th.

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

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 so as to extract optimum fruit and colour, but also to produce an legant wine. Maceration lasts about 10 days. Once the malolactic fermentation is over, the wines are stored into stainless steel vats.

TASTING

The wine shows a deep ruby colour, with purple glints. The nose is clean, of a certain intensity, still deep, concentrated. The aroma characteristics are youthful with layers of cherry, red plums and blackcurrants. Creamy, with seducing vanilla hints and lots of spices such as cinnamon and nutmeg, the olfactory panel is completed by balsamic laurel and thyme. Well-defined and complex, the character is both fresh and ripe. The palate is dry, with bright acidity that refreshes a generous, southern profile. Tannins still keep a firm touch, but are smoothen by the elegant, silky texture. The flavours are intense, juicy and fruity with notes of spices too. The finish is long lingering with liquorice hues and Morello cherry. Harmonious, combining intensity and complexity, can start drinking now, or awaited for another 5-6 years. Perfectly complements a duck breast and foie gras pressé with Morello cherry and liquorice coarse jus.