

# ROSARTÉ

## Château de la Tour l'Evêque

### TERROIR

AOC Côtes de Provence.

Pierrefeu du Var.

Certified Organic since 2005.

The soils of the Château la Tour de l'Evêque are mainly made of argile and schist.

### BLEND

47% cinsault, 29% Grenache, 11% Syrah, 4% Mourvèdre, 4% Ugni blanc, 2% Rolle, 2% Sémillon et 1% Cabernet sauvignon. Average age of the vines : 25 Years Old

### WINEMAKING

The vineyards are worked by hand, using natural animal fertilizers. Buds are trimmed and a green harvest is practiced 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.

All grapes are harvested by hand, 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 with 50% native yeasts.

The wine undergoes malolactic fermentation and is then bottled at the Château La Tour de L'Evêque.

### TASTING

This delicate wine should be drunk around 14°C. Lovely for the aperitif.

It is also a perfect match with poultry, veal, prawn, scallops, fish, smoked salmon, cheese soufflés, and Asian cooking.

