



Château La Tour de l'Evêque - Pétale de Rose

Provence Alpes Côte d'Azur - Côtes de Provence AOP

Vineyard

The Sumeire family, owners of the Domaine de Font-Freye since 1933, acquired this large estate near Pierrefeu du Var in 1958, formerly the summer residence of the bishops of Toulon. An exceptional cirque of vines surrounded by the hills of the Maures. The vines spread over 78 hectares have an average age of 20 years. One day, Régine Sumeire wanted a wine that was paler than the others. To do this, she had the idea of vinifying whole-grain red Grenache grapes in a hydraulic rooster-type press. Thus was born in 1985 the “Pétal de Rose”, the first of the light rosés of Provence, at Château Barbeyrolles. This winemaking method was then used at Château de la Tour de l'Evêque to produce the cuvée of the same name.

Winemaking

Manual harvest, with sorting on the vine. Vinification is done by gravity using direct pressing, without crushing, in a hydraulic press to obtain a fine and delicate rosé. Fermentation and aging take place in thermoregulated stainless steel vats.

Tasting

This pale pink wine reveals a delicate nose, between freshness and notes of crushed strawberries, with a floral background mixed with liquorice notes and tangerine zest. The palate is fresh, invigorating, focused on citrus fruits. With a beautiful structure, its finish lingers with peppery notes.

FEATURES

Grape variety: 39% Cinsault, 37% Grenache, 8% Syrah, 6.5% Mourvèdre, 5% Rolle, 2.5% Sémillon, 1% Cabernet Sauvignon, 1% Ugni-Blanc

Taste and flavor: Tender and full

Alcohol content: 13.5°

Allergen: Sulphites

Service advice

Serve it between 8-10°C with grilled fish or in sauce, raw shellfish, skewers, poultry, Chinese cuisine or mild cheeses such as goat cheese.

L'abus d'alcool est dangereux pour la santé. A consommer avec modération. La consommation de boissons alcoolisées pendant la grossesse, même en faible quantité, peut avoir des conséquences graves sur la santé de l'enfant