Sainte Anne Rosé, Tour de L'Eveque

Product code	TU02ZZPC
Grapes	
Country	FRANCE
ABV%	13
Case Size	6
Closure Style	Cork
Producer	
Vintage	2025

Organic

Biodynamic Conversion

Vegan Vegetarian

Tasting Notes

Pale mango-pink robe. The nose immediately expresses the lusciousness of wild strawberry, on a floral background of petals, where melon and apricot emerge. A touch of creaminess, nuanced with almond, and hints of the South come through with touches of licorice and bay leaf. The palate is ample and smooth, offering a fresh sensation from the juiciness of blood orange, pomegranate in the fruit's acidity, and a powdery petitgrain on the finish. Spices, pink peppercorn, and licorice complement the pleasant bitterness, providing a long and mouthwatering finish. A wine whose youthful character will give way to a promise of fullness over 1-2 years.

Winemaking

"All grapes are harvested manually, sorted, not destemmed and directly loaded into an hydraulic Champenois Coquard press without crushing. The grapes are lightly pressed so as to obtain optimum delicacy and flavour from the very heart of the grapes. Wines ferment in temperature-controlled stainless steel, gravity-fed cuves. The Pétale de Rose is exclusively made of 1st quality juices. The wine undergoes malolactic fermentation and is bottled at the Château la Tour de l'Evêque."

Awards

SILVER MEDAL - BETTANE ET DESSEAUVE 2024