

## Pétale de Rose, Tour de L'Eveque



<b>Product code</b>	TU04ZZPC
<b>Grapes</b>	
<b>Country</b>	FRANCE
<b>ABV%</b>	13.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	
<b>Vintage</b>	2025



Organic



Biodynamic Conversion



Vegan



Vegetarian

## Tasting Notes

Light lychee robe. The nose is expressive with its light-fleshed fruit, nuanced with toast and roasted almond. Peach and white cherry mingle with mandarin peel and spices. The palate offers a silky touch held by a delicate and linear freshness, a vibrant texture with hints of zest. Flavorful and delicious, its juicy mid-palate displays great energy. The finish is adorned with a stony, mineral touch. A rosé of fine quality, streamlined and dynamic today, which will fully reveal itself over 2-3 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