

THE BANVILLE BUZZ

JULY 5TH, 2022

DESTINATION: PROVENCE CHÂTEAU DE L'ESCARELLE

What is one of the best ways to get to know a wine producer? **Immersion.**

Walking through the vineyards, smelling the air, touching the soil, eating the local food that pairs perfectly with the wine made in the region, speaking the language (or trying to!)... this is exactly what members of **#TeamBanville** did this past June and we're thrilled to share some of what they learned.

Chateau de l'Escarelle's 100 hectares of organically-grown vines flourish in the midst of 1,000 hectares of stunning, protected countryside in the very heart of Provence. Located less than an hour's drive east of Aix-en-Provence, the estate is famous for its beautifully aromatic and enticing dry Rosé wines as well as its commitment to conscious environmental stewardship.

Château de l'Escarelle's "Le Pacha" Rosé is an elegant blend of 40% Grenache, 40% Syrah and 20% Cinsault. This wine is named with a nod to the Butterfly Garden that was created on the estate by the Itancia Endowment Fund and the LPO (a French nature conservation & bird protection charity). The Butterfly Garden's aim is to showcase and preserve the estate's biodiversity and raise public awareness of wildlife conservation issues.



#TeamBanville loved the light, summery, vegetable-centric meals that they enjoyed in Provence. Ratatouille, roasted beets and Pistou soup are perfect matches for the Escarelle wines! Recipe inspiration [HERE!](#)

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