

# THE BANVILLE BUZZ

## SPRING 2023

### DESTINATION: PROVENCE | CHÂTEAU L'ESCARELLE

**CHÂTEAU 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 in southern France. Located less than an hour's drive east of Aix-en-Provence, the estate is well known for its commitment to conscious environmental stewardship under the leadership of owner Yann Pineau.

Banville imports four Rosé wines from Château L'Escarelle. Check out the glowing reviews from **Eric Guido at Vinous for the 2022 vintages** of these wines. Here are a few excerpts!



**93**  
vinous

**"Le Pacha" Rosé 2022** "This is seductively creamy, textural, lifted and spry with depths of citrus-tinged orchard fruits and sweet inner florals that resonate throughout."

**92**  
vinous

**"Les Deux Anges" Rosé 2022** "A creamy wave of ripe melon and sweet spice envelopes the palate...**Les Deux Anges** is seductive."

**91**  
vinous

**Rumeurs Rosé 2022** "This Rosé leaves the palate perfectly refreshed...dangerously drinkable."

**90**  
vinous

**Château Rosé 2022** "**Vinous Favorite:** It's vividly fruit focused, pleasantly ripe in style and creamy...keeps me looking back to the glass for more."

#### PROVENÇAL CULINARY INSPIRATION AND PAIRING SUGGESTION:

##### \***ANCHOÏADE**\* -

This robust dip traces its roots back to the vibrant fishing villages that dot the Provençal coastline, where anchovies have been a staple part of the diet for centuries. You may know its Italian cousin, *bagna cauda*. With a briny, umami-rich flavor and luxurious texture, **anchoïade** proves to be an ideal accompaniment for the refreshing, elegant wines of L'Escarelle. Click [HERE](#) for more info and recipes!



[CLICK TO LEARN MORE ABOUT  
CHÂTEAU L'ESCARELLE](#)

