

Château l'Escarelle

Rumeurs Rosé IGP Méditerranée



The grapes are harvested in the early hours of the morning with a view to making a wine of an attractively pale color. The approach to vinification is traditional and the grapes are completely destemmed. There is a short period of skin maceration before the pressing process. Cold temperature settling is the next stage. Fermentation is temperature-controlled in stainless steel and malolactic fermentation is avoided in order to retain those crisp, fresh aromas.

Grape varieties : Grenache, Syrah, Cinsault

Tasting notes :

Radiant and pale pink in appearance. Summer fruits, blackcurrant, raspberry on the nose. A wonderfully elegant Rosé. A fun, generous wine, ideal for sharing with friends. The fruity aromas of this easy-drinking wine make it perfect for an aperitif or enjoyed with tapas, a tasty pizza or a little charcuterie.

Press Notes

The Washington Post

2022



AG Vinous

2022

91 points



Sustainable

