

Château de l'Escarelle

L'escarelle "June 21st" Rosé IGP Méditerranée



The grapes are harvested in the early hours of the morning. They are destemmed with a short period of skin maceration before pressing. Cold temperature settling is followed by temperature-controlled fermentation without malolactic in order to retain the signature crisp and fresh aromas.

Symbolic of the sun and the solstice, the name of this wine, June 21st, helps to usher in the Provençal summer and celebrates the Rosé way of life.

Grape varieties : 40% Grenache, 30% Cinsault, 30% Syrah

Altitude : 250m ASL

Exposure : South

Soil : Shallow soils, clay-limestone & sand

Alcohol : 13%

Tasting notes :

Aromas of summer fruits, strawberries, and white peaches. Beautifully balanced with crisp, clean flavors. Refreshing and delicious as an aperitif or with mildly spicy foods.

Press Notes

AG Vinous

2021, 2020

90 points

