

Château l'Escarelle

*Château l'Escarelle Rosé Coteaux Varois en Provence AOP*



The grapes are harvested in the cool early hours of the morning to preserve freshness and aromatic vibrance. Fermentation is temperature-controlled in stainless steel tanks and malolactic fermentation is avoided to retain crisp, fresh aromas.

**Grape varieties :** 50% Cinsault, 25% Syrah, 25% Grenache

**Altitude :** 250m ASL

**Exposure :** South

**Soil :** Sandy, shallow soils, clay-limestone

**Alcohol :** 13%

**Tasting notes :**

This peach-colored rosé wine is fresh and aromatic. Its fruity and floral aromas, with hints of strawberries dominating, add a lovely complexity. On the palate, the perfect balance between acidity and freshness is an ideal accompaniment to shellfish and traditional Southern French dishes.

**Press Notes**

**James Suckling**

|             |           |
|-------------|-----------|
| 2024, 2022, | 91 points |
| 2021        |           |
| 2023        | 90 points |
| 2018        | 92 points |

**AG Vinous**

|            |           |
|------------|-----------|
| 2022       | 90 points |
| 2021, 2020 | 91 points |

**Wine Enthusiast**

|            |           |
|------------|-----------|
| 2020, 2019 | 90 points |
|------------|-----------|



Organic

