

Château de l'Escarelle

Coteaux Varois en Provence Rosé



This wine is made from all estate-grown, organic grapes that are harvested early in the morning. After destemming, there is a short period of skin contact before pressing. Cold-temperature settling is followed by temperature-controlled fermentation in stainless steel tanks. Malolactic fermentation is avoided in order to retain the signature crisp and fresh aromas of this beautiful wine.

Grape varieties : 45% Syrah, 35% Grenache, 20% Cinsault

Altitude : 250m ASL

Exposure : South

Soil : Sandy, shallow soils, clay-limestone

Alcohol : 13%

Tasting notes :

Delicate, with elegant, floral aromas. Lively minerality on the palate with strawberry notes. A perfect aperitif and also delicious with shellfish and traditional Southern French dishes.

Press Notes

James Suckling

2021	91 points
2018	92 points

AG Vinous

2021, 2020	91 points
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Wine Enthusiast

2020, 2019	90 points
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Organic

