

## Château de l'Escarelle

### *"Le Pacha" Coteaux Varois en Provence Rosé*



The grapes are harvested in the early hours of the morning to retain freshness and elegance. The grapes are completely destemmed followed by a short period of maceration with the skins before pressing. Cold settling is followed by temperature-controlled fermentation in stainless steel tanks. No malolactic fermentation in order to preserve the crisp, elegant balance of the wine.

This wine is named with a nod to the Butterfly Garden created on the estate by the Itancia Endowment Fund. The Pacha (the Foxy Emperor in English) is a rare butterfly found in Provence, including on the Escarelle estate. This signature butterfly appears on the label of this wine.

**Grape varieties :** Grenache, Syrah, Cinsault

**Altitude :** 300m ASL

**Exposure :** South

**Soil :** Shallow soils, clay-limestone & sand

**Alcohol :** 13%

**Tasting notes :**

Delicate notes of pear on the nose followed by round, elegant notes of pear and strawberry.? Drink as an aperitif or with southern French cooking and spicy dishes.

### Press Notes

#### The Wine Advocate

2021 91 points

#### James Suckling

2021, 2019 91 points

#### AG Vinous

2021, 2020 92 points

#### Wine Enthusiast

2020 92 points  
2019 90 points

