

Château l'Escarelle

Le Pacha Rosé Coteaux Varois en Provence AOP



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.

The grapes are harvested in the early hours of the morning to obtain wine of an attractively pale color. Vinification is performed in the traditional fashion in stainless steel vats with a short period of skin maceration. Fermentation is temperature-controlled, and malolactic fermentation is avoided to retain those crisp, fresh aromas.

Grape varieties : 60% Syrah, 40% Grenache

Altitude : 300m ASL

Exposure : South

Soil : Shallow soils, clay-limestone & sand

Alcohol : 13%

Tasting notes :

This rosé, with its light color and hints of powdery pink, is both delicious and elegant. It reveals subtle aromas of southern flowers, pear, and strawberry. On the palate, it is round and refined, offering a fine harmony of finesse and freshness.

Press Notes

Robert Parker Wine Advocate
2021 91 points

James Suckling
2024, 2023, 2022 90 points
2021, 2019 91 points

AG Vinous
2022 93 points
2021, 2020 92 points

Wine Enthusiast
2020 92 points
2019 90 points

