Château l'Escarelle

Rumeurs Rosé IGP Méditerranée

The grapes are harvested in the early hours of the morning with a view to making a wine of an attractively pale color. The approach to vinification is traditional and the grapes are completely destemmed. There is a short period of skin maceration before the pressing process. Cold temperature settling is the next stage. Fermentation is temperaturecontrolled in stainless steel and malolactic fermentation is avoided in order to retain those crisp, fresh aromas.



Grape varieties 70% Cinsault, 20% Grenache, 10% Syrah

Tasting notes

Radiant and pale pink in appearance. Summer fruits, blackcurrant, raspberry on the nose. A wonderfully elegant Rosé. A fun, generous wine, ideal for sharing with friends. The fruity aromas of this easy-drinking wine make it perfect for an aperitif or enjoyed with tapas, a tasty pizza or a little charcuterie.

Banville Wine Merchants

www.banvillewine.com

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