

Château de l'Escarelle

L'escarelle "June 21st" Rosé IGP Méditerranée

The grapes are harvested in the early hours of the morning. The grapes are destemmed with a short period of skin maceration before pressing. Cold temperature settling is followed by temperature-controlled fermentation without malolactic in order to retain the signature crisp and fresh aromas. Symbolic of the sun and the solstice, the name of this wine, June 21st, helps to usher in the Provençal summer and celebrates the Rosé way of life.



Grape varieties 40% Grenache, 30% Cinsault, 30% Syrah

Altitude 250m ASL

Soil Shallow soils, clay-limestone & sand

Alcohol 13%

Tasting notes

Aromas of summer fruits, strawberries, and white peaches. Beautifully balanced with crisp, clean flavors. Refreshing and delicious as an aperitif or with mildly spicy foods.

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Banville

Wine Merchants

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