

Château l'Escarelle

Château l'Escarelle Rosé Coteaux Varois en Provence AOP

The grapes are harvested in the cool early hours of the morning to preserve freshness and aromatic vibrance.

?Fermentation is temperature-controlled in stainless steel tanks and malolactic fermentation is avoided to retain crisp, fresh aromas.?

Grape varieties 50% Cinsault, 25% Syrah, 25% Grenache

Altitude 250m ASL

Soil Sandy, shallow soils, clay-limestone

Alcohol 13%

Tasting notes

This peach-colored rosé wine is fresh and aromatic. Its fruity and floral aromas, with hints of strawberries dominating, add a lovely complexity. On the palate, the perfect balance between acidity and freshness is an ideal accompaniment to shellfish and traditional Southern French dishes.

Banville
Wine Merchants

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