

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

Soil Shallow soils, clay-limestone & sand

Alcohol 13%



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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.

Banville
Wine Merchants

www.banvillewine.com

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