## Château l'Escarelle

## Le Pacha Rosé Coteaux Varois en Provence AOP

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 60% Syrah, 40% Grenache

Altitude 300m ASL

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.

Banville Wine Merchants

www.banvillewine.com

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