

CHÂTEAU D'ESCLANS



PORTFOLIO ROLE AND PLACEMENT

- A classic and exclusive wine targeted toward wine buyers and somms looking for a “rare gem”.
- An elegant wine that is a perfect addition to a wine list's Provence rosé section.
- Sophisticated sommelier accounts, or accounts that want something unique



FOOD PAIRINGS

- Ratatouille
- Salad with apple, walnuts, goat cheese
- Beef carpaccio
- Quiche Lorraine
- Chicken with tomatoes and olives; lemon risotto



GRAPE VARIETIES

Predominantly Grenache and Rolle (Vermentino).



FORMATS AVAILABLE

750ml, 1.5L, 3L, 6L and 9L



KEY SELLING POINTS

- 100% Estate grown and bottled, makes this wine with its traditional look and label the perfect choice for esoteric wine
- lovers
- 25,000 bottles produced



TASTE PROFILE

- Extremely transparent pale rosé color.
- Predominately floral notes followed by red berry fruit. A touch of vanilla and pear. Smooth and creamy texture. Rich and long on the palate. Good balance.
- A complex and elegant wine; the sophistication of a Blanc de Blanc Champagne.



VINEYARDS

30 to 35-year-old vines. Mid elevation vineyard (2,5 Ha). Clay and limestone soils from the estate. AOC Côtes de Provence.



VINIFICATION

50% fermented in stainless steel tanks, 50% fermented in demi-muids (600L French oak barrels). Temperature controlled in both cases with ‘bâtonnage’ of the yeast lees. Seven months of aging in tank and barrel. Late bottling (after Easter), so additional extended contact with yeast lees and barrel aging.