



CÔTES DE PROVENCE 2020

Grapes are selected from vines that grow from parcels of superior quality. The best quality lots bearing old vines consisting primarily of Grenache, Vermentino and Syrah. Harvesting at sunrise to noon. Optical grape sorting. Destemming and slight crushing at 7-8°C to avoid oxidation. 90% free run juice. 10% first slight pressing. No maceration. Alcoholic fermentation in new and second year demi-muids (600 L barrels). 10 months burgundian style «Bâtonnage» twice weekly. Individual barrel temperature control.

JAMESSUCKLING.COM

95/100

Extremely perfumed with dried peaches, passion fruit and some mineral elements. Ever so subtle. Full-bodied, yet so tight and focused, with a really long and vertical texture of fine tannins and beautiful fruit, as well as bright acidity. Drink or hold.

Decanter

94/100

Off white in colour, and initially more of a white wine with bruised peaches, white fruit and gently toasted sesame, herbs and oak. On the palate, the oak dominates, but with luscious red fruit, creamy white peaches and a little white pepper. The oak is well integrated, and the ripe fruit finishes with a pleasing touch of salinity. The ultimate classic and traditional oaked rosé made in a Burgundian style and originally created by late winemaker Patrick Léon. Drinking Window 2021 – 2030 Elizabeth Gabay.

Jancis Robinson
JancisRobinson.com

16.5/20

Pale apricot colour – much yellower than that of Les Clans and Ch d'Esclans. Fairly light nose. But beguiling fruit on the palate that actually shares the light, gentle furriness of an apricot until the finish is fairly hot. There is a hint of Condrieu about this wine. It's presumably designed for the table. It's surely too big and muscular to sip casually – even on an oligarch's yacht.

THE BUYER
CONNECTING THE PREMIUM ON-TRADE

Garrus represents not just the pinnacle of the (Chateau d'Esclans) portfolio, but also a step change for the category. Powerful, complex and generous, it is also fabulously fresh, effortlessly precise and marvellously mineral, somehow capturing all that modern Provence rosé represents and then raising it. David Kermode



ChngPohTiong.com



Grapes from 80 to 100 year old vines of Clos d'Esclans go to produce Garrus. These are primarily Grenache Noir but also Vermentino or Rolle and a bit of Syrah. Ninety percent of free run juice and 10% from a light pressing. The alcoholic fermentation is in new and second year 600 litre demi-muids. The wine stays 10 months in barrel with batonnage twice a week. Fruit, freshness, elegance in seamless harmony. Poise and composure. Delicious now but with ageing potential into 2030. Savour in a wide Burgundy glass or generous Cognac balloon.

tastingbook
Your Personal Wine Professional

The 2020 Garrus is perhaps the most famous rosé from the Cotes de Provence, designed by Sacha Lichine in collaboration with the former director of Château Mouton Rothschild at Château d'Esclans. Hundred year old Grenache vines form the foundation. The rosé is expanded in a wooden barrel with batonnage, a wine that already has almost Burgundy features. – Markus Del Monego