

GARRUS



PORTFOLIO ROLE AND PLACEMENT

- The most exclusive rosé in the world
- An impressive and concentrated rosé that rivals top white wines and prestige Champagne
- “Arguably the greatest rosé on earth” James Suckling
- Michelin fine dining, elevated entertainment, high-profile chic accounts, Five-star hotels



FOOD PAIRINGS

- Caviar, Goat cheese
- Rack of Lamb
- Roast chicken & sautéed rosemary potatoes
- Grilled sole, beurre blanc
- Cote de boeuf, Bearnaise



GRAPE VARIETIES

Predominantly Grenache and Rolle (Vermentino)



FORMATS AVAILABLE

750ml, 1.5L, 3L



KEY SELLING POINTS

Produced from the oldest vineyards from the Château d'Esclans highest elevation plots of land.



TASTE PROFILE

- Extremely transparent and pale rosé color.
- Concentrated aromas and flavors of dried citrus give the rosé plenty of power. Glazed pear and pineapple fill the mid palate, and the creamy finish features rich, spicy notes.
- Powerful and elegant. It is reminiscent of a vintage Champagne without the bubbles (toasty).



VINEYARDS

90 to 100 (+) year-old vines. High elevation vineyards. Very rocky and limestone soils. AOC Côtes de Provence.



VINIFICATION

100% barrel fermented in demi-muids (600L French oak barrels; using new oak barrels, and 1 to 2-year-old barrels). Temperature controlled with ‘bâtonnage’ of the yeast lees. Eleven months aging in barrel. Late bottling due to extended contact with yeast lees and barrel aging.