



Château D'ESCLANS

CÔTES DE PROVENCE 2022

GRAPES GROWN FROM CHATEAU D'ESCLANS' VINEYARD, CONSISTING PRIMARILY OF GRENACHE AND ROLLE (VERMENTINO). HARVESTING AT SUNRISE TO NOON. GRAPES ARE SORTED BY OPTICAL EYE ELECTRONICALLY AND MANUALLY THREE TIMES. DESTEMMING AND SLIGHT CRUSHING AT 7-8°C TO AVOID OXIDATION. FREE RUN JUICE AND FIRST SLIGHT PRESSING. NO MACERATION. BOTH FREE RUN JUICE AND PRESSED JUICE PARTIALLY VINIFIED IN DEMI-MUIDS (600L BARRELS) AND STAINLESS STEEL, BOTH TEMPERATURE CONTROLLED.



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16.50/20

Full bottle all of 1,726 g! Sacha Lichine, creator of *Whispering Angel* and 'architect of the rosé renaissance' according to his website, is especially proud of reducing bottle weights from 980 g to 800 g for his 2022 *Les Clans* and *Garrus* and will do the same for *Ch d'Esclans 2023* (average bottle weight for wine currently is reckoned to be 550 g and an increasing number of bottlers and retailers are aiming to get this down to 420 g.) But to give him his due, he is abandoning wooden cases and now using cardboard cartons and 'additionally we are researching ways through which to produce our bottles from carbon-zero glass from the 2023 vintage'. This is a blend of Grenache and Rolle (*Vermentino*), some of it oak aged. See also my note on the 2020 version tasted at the end of 2023.

Much yellower than *Les Clans* or *Garrus 2022*. Briny savoury nose. Broadly fruity palate with distinctly smoky and salty notes. It's certainly a lot more interesting than the average Provençal rosé. Quite a fruit impact on the palate and worthy of some attention. But so it should be for the price.

WORLD'S BEST

Sommeliers' SELECTION

Bright, light pink grapefruit skin colour. A dry wine of moderate intensity showing citrus fruit mixed with a wet rock minerality. The palate has under ripe tones of yellow plum, yellow raspberry and cloudberry. Fresh ginger and cherry blossom qualities add layers of complexity. There's good intensity and focus on the citrus bitter fruit, salty finish.



91PTS

This blend of Grenache and Rolle (in addition to other varieties) is 50/50 fermented and aged for eight months in tanks and French oak demi-muids. Pale creamy white in colour, with aromas of grapefruit and some pretty florals. On the palate, there are creamy white and yellow fruits, with a touch of jasmine tea, fresh citrus acidity and some firm oak. Round and structured, with serious weight. *DrinkingWindow 2023-2033* - Elizabeth Gabay

TASTED

90PTS VERY GOOD

Bright young rosé colour. Pure nose offering a slight oak and toast presence with ripe citrus, red currant, lemongrass and some floral notes. The palate is well-built, good flavour intensity and volume, yet sleek and fresh with elegant young fruit flavours and a long pure finish.

Andreas Larsson