



Château  
D'ESCLANS

DOMAINES SACHA LICHINE

LES  
CLANS

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. ALCOHOLIC FERMENTATION IN NEW AND SECOND YEAR DEMI-MUIDS (600 L BARRELS). 10 MONTHS BURGUNDIAN STYLE «BÂTONNAGE» TWICE WEEKLY. INDIVIDUAL BARREL TEMPERATURE CONTROL.



Decanter  
97PTS



falstaff  
95PTS



the  
drinks  
business

If you've never tried barrel-aged rosé, then you should give Les Clans a go. At first surprising, the aromatics are reminiscent of white Burgundy, or perhaps a fine Bordeaux blanc, with notes of ripe citrus mixed with toasted marshmallow. These are far removed from the typical scents of pink wine, let alone the delicate characters of Provençal rosé. But then, when you drink it, you see how high quality oak and great Grenache-based pink wines can be a wonderful marriage. Not only do the white cherry and peachy flavours nicely complement the vanilla pod and white chocolate notes, but there's also a lovely textural union, as fruit, oak and acidity combine to produce something fleshy, creamy and zesty. **Patrick Schmitt MW**

Jancis Robinson  
JancisRobinson.com 16.5/20

Full bottle 1,558 g – big improvement on the old 980 g empty bottle, though still much heavier than the industry average. See comments in this tasting note on its stabledmate Ch d'Esclans. Difficult to get much detail on this wine from the website though we are assured it would be mistaken for a white burgundy.

Pale golden salmon colour. There is certainly a lot of concentration here, though I would hope most white burgundies would have more marked acidity. It's far from the most refreshing rosé but it's certainly distinctive and you could imagine enjoying it with a rich, creamy lobster dish in a very fancy restaurant – so long as a siesta beckoned afterwards. There's quite an opulent impression on the end, with a little kick of salinity. Definitely a food rosé. I may try it out with an Ottolenghi chicken dish tonight.

JAMES SUCKLING.COM 94PTS

Here is a well-composed, harmonious and flavorful rosé. The nose expresses notes of apricots, bergamot, fresh flowers and a touch of baking spices. It's medium-bodied with bright acidity and an intense mid-palate. Focused and lively with tension and drive. It has a succulent center balancing the generous fruit and creamy finish. Drink now.

WORLD'S BEST  
Sommeliers'  
SELECTION

Star bright rose/gold colour of medium intensity. The overt nose is earnest and shows serious complexity; riper stone fruit, red apple, nectarine and apricot mixed with light oak spices, mint and sage. The palate is intense and showcases all sorts of stone fruit, blood oranges as well as a touch of ripe mango, delicate vanilla and toast notes. Great finish.

TASTED 93PTS OUTSTANDING

Bright young pink colour. Layered nose blending fine oak, mild spice, wild raspberry, ripe citrus and some lees-derived buttery notes. Good grip, weight and olume with fine extract giving lift, fine oak integration, elegant and mildly spicy fruit with a gentle creaminess and long vigorous finish. **Andreas Larsson**

matthewjukes  
MONEYWEEK

A spectacular work of art with swaggering charm and heroic depth of flavour. The finish alone takes you into next week, and it does all this with freshness, bounce and epic integrity. Les Clans is the wine that will stay in (one's) flavour memory for all eternity.

Wine Spectator 91PTS

Creamed orchard fruit and creamy mango notes are augmented with oak in this stylish, warm rosé, which is salty and round on the palate, with good length and structure. Offering nice texture and weight, this is for fans of a more structured, polished version. Grenache, Rolle and Syrah. Drink now through 2028.