



Château D'ESCLANS

DOMAINES SACHA LICHINE

GARRUS

CÔTES DE PROVENCE 2024

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.



Bright and pale pink with a copper hue. Good purity and intensity, new oak, dry spice and toast is paired with layers of vivid red fruit, ripe citrus, lemongrass, mint, sage and floral hints. Voluminous and textured with mild tannin, a vivid acidity, a slight presence of oak and toast with crushed red berry flavours, citrus, spice and serious persistency.



Rich, creamy, intense and authoritative. Great structure with nice nutty accents. This is a perfect rose for a main course.