



Château D'ESCLANS

DOMAINES SACHA LICHINE

LES CLANS

CÔTES DE PROVENCE 2024

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.



Bright light pink with a copper hue. Pure and nuanced nose offering a mild backbone of oak-derived spice and creaminess, fresh red berries, red currant, plum, ripe citrus and garrigue notes. Fine density and concentration on the palate, layered spiciness, discreet hints of oak, mild extract and fine tannin underlined by a vigorous acidity, gently creamy texture and a long lingering finish.

matthewjukes

19/20

Les Clans has been performing at the top of its game for a good few years, and in 2024, the fruit has taken on a super-indulgent, hugely exotic stance on the palate. It seems intent on wooing your senses in the shortest time possible, so the stopwatch clicks into action. Job done. Few elite rosés on earth achieve their aim in the blink of an eye. This is a phenomenally grand wine with a cheeky Cirque du Soleil wink in every flavour flourish. This drama reveals itself in miniature explosions of ginger blossom and white pepper, and all this excitement is topped off with a plunge-pool of cleansing acidity. The beguiling crispness, coupled with the faintest tannic traction, allows this staggeringly proportioned wine to maintain a sense of decorum and poise. Silky-smooth, pure, and beautifully detailed, the glamour that the oak imprint brings to the party is jaw-dropping, and the whole experience warrants a minute or so of quiet reflection.