



















CHÂTEAU DE L'ESCARILLE

\$18.70

* Suggested retail price

Château Rosé 2022

HVe3 HVe3  Organic  Sustainable  Vegan

	Product code	14678373
	Licensee price	\$17.48
	Format	12x750ml
	Listing type	SAQ Continuous Supply
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine protégée (AOP)
	Region	Provence
	Appellation	Coteaux Varois en Provence
	Varietal(s)	Cinsault 40 %
	Varietal(s)	Grenache 30 %
	Varietal(s)	Syrah 30 %
	Alcohol percentage	13%
	Colour	Rose
	Sugar	Dry
	Sugar content	1,4
	Closure type	Metal screw cap

ABOUT THIS WINERY

Perfectly located among the green hills of Provence, Château de l'Escareille's vineyard is forever evolving and renewing itself. The property's 100 hectares of vines flourish in a beautiful protected green setting of 1000 hectares. The vines are planted on soil consisting of limestone pebbles, on terraces separated by dry-stone walls at an altitude of up to 500 metres, harmoniously following the shape of Escareille's hills and Montagne de la Loube.

TASTING NOTES

Attractive and glossy pale pink colour.
The nose is delicate, with elegant floral aromas.
On the palate, there is a lively minerality, a clean attack with fresh strawberry notes.
Perfect on its own as an aperitif or with southern French dishes.
Serve fresh (10-12°C).

PRODUCTION NOTES

The grapes are harvested by machine in the early hours of the morning with a view to obtaining a wine of an attractively pale colour. The approach to vinification is traditional and the grapes are completely destemmed. There is a short period of skin maceration before the pressing process. Cold temperature settling is the next stage.
Fermentation is temperature-controlled and malolactic fermentation avoided in order to retain those crisp,

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fresh aromas. Fermentation is by the traditional method...

