

CHÂTEAU DE L'ESCARELLE

(AOP COTES VAROIS EN PROVENCE, FRANCE)

<http://www.escarelle.fr/en/>



In 1920, François-Joseph Fournier (already owner of the island of Porquerolles) gave his wife this property backed by the foothills of the mountain of La Loube. In the 1960s, the Gassier family transformed the area which, with 100 hectares of vineyards, is probably the largest private cellar of the AOC Coteaux Var, acquired in 2014 by the businessman Yann Pineau. The Château de l'Escarelle vineyard has undergone a constant process of change and reinvention over a period of centuries. Boasting an outstanding location at the heart of the "Provence verte" region, the estate's 100 hectares of vines flourish in 1100 hectares of stunningly beautiful, unspoilt countryside.

The greatest of care is lavished upon the Château de l'Escarelle vineyard – Painstaking and frequent turning over of the soil along with the use of environmentally-friendly procedures and products and 100% certified organic fertilizer. Our different grape varieties have been carefully selected with each individual "terroir" and plot in mind...

Over the course of the years, our traditional storehouse has been fitted out with highly sophisticated vat-room equipment enabling us to create wines that are the perfect reflection of the grape varieties and terroirs present on the estate. Following fermentation in stainless steel vats, some of our red wines are aged and stored in oak barrels in order to make wines designed for laying down. Every year, our wines win plaudits from the juries of top competitions, whilst our wines' numerous medals and awards testify to our hard work and our commitment...

Our team members are passionate about what they do, driven by a desire to give our clients exactly what they want – and more. Chateau de l'Escarelle currently holds the Haute Valeur Environnementale certificate (HVE), France's most stringent environmental certification.

Chateau Rosé 2020

CSPC# 845047

12x750ml

13.5% alc./vol.

Dependable, elegant, and bursting with fruit, this wine sweeps even the most demanding drinkers off their feet with its sheer simplicity. 'Château' is the most representative – and the oldest – of all our wines. It's blended in the traditional way, with a short maceration period – these wines are designed to be drunk fairly soon. The ideal way to get to know our vineyard. Tradition and understated charm are the keywords of this wine that's suitable for drinking with friends and family on any occasion.

Grape Variety	<i>Grenache, Syrah, Cinsault</i>
Appellation	Coteaux Varois en Provence - Vin de Provence
Classification	Appellation d'Origine Protégée
Winemaker	Alice Pelestor (Cellar Master) & Patrick Lobier (Wine grower)
Vineyards	Boasting an outstanding location at the heart of the "Provence verte" region, the estate's 100 hectares of vines flourish in 1100 hectares of stunningly beautiful, unspoilt countryside.
Harvest	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.
Vinification/ Maturation	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, fresh aromas. Fermentation is by the traditional method – temperature-controlled in a stainless-steel vat.
Tasting Notes	Delicate, elegant floral aromas. The palate has lively minerality, clean attack with fresh strawberry notes.
Serve with Cellaring	As an aperitif, with southern French dishes. Serve Between 10°C - and 12°C. Drink while young.



Scores/Awards **89 points** - Gillian Sciaretta, Wine Spectator - June 2021
89 points - Joe Czerwinski, Wine Advocate - July 2021
90 points - Roger Voss, Wine Enthusiast - June 2021
91 points - Josh Reynolds, Vinous - June 2021
90 points - Dave McIntyre, Washington Post - June 2021
90 points - Alain Lebel, Editor in Chief, Bacchus Magazine, Quebec - June 2021
86 points - Elizabeth Gaby MW - June 2021

Reviews *"An elegant version, with floral-tinged tangerine, melon and white cherry flavors marked with a stony minerality, showing hints of spice that linger on the long, mouthwatering finish. Drink now."*
- GS, Wine Spectator

"A blend of 40% Syrah, and 30% each Cinsault and Grenache, the 2020 Coteaux Varois en Provence Rose has a peach hue in the glass and scents of crush stone, redcurrants and pink grapefruit. Medium-bodied, it's a bright, easy-sipping summer refresher, with just enough complexity to warrant repeat purchases."
- JC, Wine Advocate

"Grenache and Syrah dominate this soft, ripe wine, with ripe raspberry fruits that contrast with fresh acidity. The wine has weight and minerality as well as fruitiness. Drink from late 2021. Organic."
- RV, Wine Enthusiast

"Vivid onion skin. Incisive red berry and orange zest scents are complemented by emerging floral and herb nuances. Fleshy and dry, showing good heft to the strawberry and blood orange flavors, which are braced by a core of juicy acidity. Smoothly blends depth and energy and finishes long and gently spicy, with lingering florality and a hint of chalky minerals."
- JR, Vinous

"Pale pink. A little jammy red fruit, hint of flintiness. Really lovely gently creamy stone fruit, flintiness transforms into full blown earthy steely smoky minerality. Crisp red fruit, fresh acidity well integrated, but just not quite keeping up with the fairly sweet ripe fruit with Seville oranges on finish. Classic, cool, discrete. Recommended."
- Elizabeth Gabay MW

"Extraordinary: "Here's a classic Provençal rosé, offering strawberry and wild herbs with a hint of the sea, almost like tasting the south of France in a glass. It gives all the summer refreshment you'd expect, with an extra bonus of complexity that unfurls over a long finish. ABV: 13 percent."
- DM, Washington Post

"[...] Fin, délicat et très convivial, il laisse échapper des arômes de fraises, de framboises, d'ananas et d'agrumes, relevés de notes florales. En bouche, l'attaque est vive, ronde et charnue, restituant les parfums fruités et d'agrumes perçus au nez. Bref, un vin rosé délicieux qui se distingue par sa vivacité qui aiguise les papilles et qui lui donne du relief et un grand pouvoir désaltérant. Servir à 10 °C. Tout indiqué à l'apéritif ou pour accompagner le tartare de langoustines, le poulet grillé, les légumes grillés, la bisque de homard, les calmars frits, ou les pâtes aux crevettes et citrons."

"[Translated] Fine, delicate and very convivial, it lets out aromas of strawberries, raspberries, pineapple and citrus fruits, enhanced with floral notes. On the palate, the attack is lively, round and fleshy, restoring the fruity and citrus scents perceived on the nose. In short, a delicious rosé wine that stands out for its liveliness which sharpens the taste buds and gives it depth and great thirst-quenching power. Serve at 10 °C. Perfect as an aperitif or to accompany langoustine tartare, grilled chicken, grilled vegetables, lobster bisque, fried calamari, or pasta with shrimps and lemons."
- AL, Bacchus Magazine
