

CHATEAU 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.

Mes Bastides Blanc 2017

CSPC# 806025

6x750ml

13.5% alc./vol.

Grape Variety

Rolle, Ugni Blanc

Vineyards

Traditionally located in the countryside, the classic Provencal "Bastide" nestles amongst fields, orchards and vineyards. Havens of rest and relaxation, these charming, elegant houses epitomize hospitality and good times spent with family and friends.

This old vineyard is planted in calcareous rock soil. The low yield parcels lie at the foot of the Loube mountain in the higher portion of the property. Abundant sunshine with a quasi-continental microclimate.

Harvest

Night harvest is done in order to take advantage of the lower temperature and to prevent oxidation.

Vinification/

Maturation

Destemming, and crush are followed by must chilling to delay the onset of fermentation and allow the flavours to develop. Aged on fine lees.

Tasting Notes

Pale with green glints of colouring. Honey and citrus fruit on the nose. The minerality is well balanced with a beautiful acidity topped by an exceptionally long finish.

Serve with

Serve chilled (10°C to 12°C) it pairs well with seafood and bouillabaisse, or fresh cheese.

Cellaring

Drink while young.

