



Château D'ESCLANS

DOMAINES SACHA LICHINE

Château D'ESCLANS

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. BOTH FREE RUN JUICE AND PRESSED JUICE PARTIALLY VINIFIED IN DEMI-MUIDS (600L BARRELS) AND STAINLESS STEEL, BOTH TEMPERATURE CONTROLLED.



Classic pale rosé de Provence colour. Pure nose, layered, a gentle hint of oak and dry spice leads to freshly crushed red berries, raspberry, cherry and currant notes with some wild herbs and ripe citrus. The palate combines, a creamy mid-palate, and bright acidity with good purity, generous fruit, some chalky notes and a long pure finish.



*This is it! Great elegance, complexity and sense of luxury. All of qualities we like to expect for a Provence Rose!
Smooth but intense taste. Very vertical. Seductive red berries and flower nose. Very long without losing energy after swallowing. I feel plenty of lift and bloom.*

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A succulent, flavorful and lively rosé showing aromas of dried raspberries, warm herbs and some pastry spices. Medium-bodied with fresh acidity. Vivid and racy with a caressing texture. Driven and precise. Drink now.