



LES CLANS

CÔTES DE PROVENCE 2021

GRAPES ARE SELECTED FROM VINES THAT GROW FROM PARCELS OF SUPERIOR QUALITY. THE BEST QUALITY LOTS BEARING OLD VINES CONSISTING PRIMARILY OF GRENACHE, VERMENTINO AND SYRAH. HARVESTING AT SUNRISE TO NOON. OPTICAL GRAPE SORTING. DESTEMMING AND SLIGHT CRUSHING AT 7-8°C TO AVOID OXIDATION. 90% FREE RUN JUICE. 10% 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.

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94/100

A serious nose for a rosé, with some prominent oak spice, then fresh plums and nimble red berries. Full-bodied, dense and tightly wound, with a lovely phenolic structure. Yet, it remains pure. A fine touch of herbal and oak bitterness at the end, with natural, elegant acidity following through. Drinkable now, but better after 2023.

the
drinks
business

93/100

*From selected parcels of Château d'Esclans Domaines Sacha Lichine on a combination of clay, limestone and sandy-gravel terroirs and planted with Grenache, Vermentino; vinified and aged in a combination of new and second-use demi-muids; 14% alcohol). On the nose – more spicy, with cinnamon, ginger and pain d'épice as the first notes that one picks up before the more classic pêches de vignes, white pear and pink grapefruit elements arrive; there's also a slightly grassy note and a touch of orange blossom and even jasmine. On the palate, this is deep and rich, with a very impressive concentration and density to it. The saline minerality reinforces the impression of viscosity on the palate, providing an architectural spine to the wine in the mouth. I particularly like the lemon rind notes that almost seem to play with and ultimately break up the surface of the wine towards the long finish. The oak is present but very well incorporated and really brings something additional – lending an almost Burgundian complexity to the nose and contributing to the complexity on the palate. A superb wine, that is very distinctive whilst remaining accessible to more traditional lovers of Provençal rosé. **Colin Hay***



*A brilliant example of barrel influenced rosé employing a blend of classic Provençal grapes, including the local variety of Tibouren. Complementing the flavours of juicy raspberry, white-fleshed peach and sweet blood orange is an appealing note of toasted marshmallow in this layered and lingering rosé that manages to be both soft and refreshing. **Patrick Schmitt MW***

Wine Spectator

90/100

A flattering style, with incense and dried rose petal infusing a base of white peach and yellow apple. Reveals midpalate fattiness amplified by salted buttercream, while grapefruit-laced acidity brings balance. Offers a good mineral foundation. Grenache and Rolle.



93/100

*Reveals a complex, dense bouquet with aromas of vanilla, spices, peach, iodine, crushed stones, rose and raspberry, followed by a medium to full-bodied, seamless palate endowed with impressive texture, racy acids and a refreshing yet long finish. It's the most complex, racy, gastronomic wine in the Château d'Esclans range. **Yohan Castaing***