

Château
D'ESCLANS
DOMAINES SACHA LICHINE

CHÂTEAU D'ESCLANS GARRUS

Considered Château d'Esclans' finest wine, Garrus is made from a single vineyard of nearly 100 year-old vines.

Entirely fermented and aged in new large French oak barrels, the powerful and elegant Garrus was at the heart to Sacha Lichine's vision in 2006 to make rosé grand.

Today Garrus is firmly established as a world class, iconic luxury rosé.

TASTING NOTES

Extremely transparent and pale rosé color. Concentrated aromas and flavors of dried citrus give the rosé plenty of power. Glazed pear and pineapple fill the mid palate, and the creamy finish features rich, spicy notes. Powerful and elegant. It is reminiscent of a vintage Champagne without the bubbles (toasty).

WINEMAKING

Grenache and Rolle (Vermentino) from 90-100+ year old vines. High elevation vineyards. Very rocky and limestone soils. 100% barrel fermented in 600L new French oak barrels. Temperature controlled with "bâtonnage" of the yeast lees. Eleven months aging in barrel.

PAIRINGS

Pair with caviar, goat cheese, lamb, roasted chicken & sautéed rosemary potatoes, grilled sole with beurre blanc, côte de boeuf.

