

Château
D'ESCLANS
DOMAINES SACHA LICHINE

CHÂTEAU D'ESCLANS

The estate wine made from Grenache and Rolle (Vermentino), brings together the different approaches used to craft our wines, stainless steel and barrel fermentation.

A unique cross between freshness and complexity.

A full style rosé with a smooth and creamy texture that is rich and long on the palate.

TASTING NOTES

Extremely transparent pale rosé color. Predominately floral notes followed by red berry fruit. A touch of vanilla and pear. Smooth and creamy texture. A complex and elegant wine, it is rich and long on the palate with harmonious balance.. A complex and elegant wine. Imagine the sophistication of a Blanc de Blancs Champagne.

WINEMAKING

Grenache and Rolle (Vermentino) from 30-35 year old vines. Mid elevation vineyard (4.5 Ha). Clay and limestone soils. Fermented in 50% stainless steel and 50% large French oak barriques (600L). Seven months aging in tank and barrel.

PAIRINGS

Pair with ratatouille, salad with apple, walnuts & goat cheese, beef carpaccio, quiche Lorraine, chicken with tomatoes and olives, and lemon risotto.

