



‘Palm’ par l’Escarelle

L'Escarelle is proprietor, grape grower & wine maker.

It is in the heart of Provence that Château de l'Escarelle has established close relationships with passionate wine growers. In exchange for our expertise in our winery, L'Escarelle gains access to their best parcels which we manage together. Palm is crafted with the same care as the Estate wines.

Classification

Indication Géographique Protégée (IGP) Méditerranée

Grapes

Cinsault, Grenache, Syrah

Soil type / Climate

Shallow soils, clay-limestone and sand.

Mediterranean climate, hot and dry days with cool nights due to our location inland at the bottom of the Montagne de la Loubé.

Vinification

Mechanically-harvested in the early hours of the morning to obtain wine of an attractively pale colour. Grapes are completely destemmed.

The approach to vinification is by the traditional method in stainless steel vats: short period of skin maceration before pressing. Cold temperature settling is the next stage

Fermentation is temperature controlled and malolactic fermentation avoided to retain those crisp, fresh aromas.

Characteristics

- Colour: Radiant, pale-pink appearance
- Nose: Summer fruit, blackcurrant, raspberry
- Palate: Lively attack, fresh redcurrant notes

Food pairings / Serving temperature

As an aperitif, with tapas, pizza, charcuterie.

Between 10°C and 12°C (50 – 53.6 °F)

‘A wonderfully elegant Rosé.

A fun, generous wine, ideal for sharing with friends.’

