



CHÂTEAU ESCARAVATIERS

Cotes de Provence AOP - 2016

Grenache 40%, Cinsault 30%, Sirah 10%, Rolle* 20%

Winemaking: Extraction of first juice by soft pneumatic press, fermentation in oak cask and ageing on fine lees until bottling.

Tasting Notes: Brilliant rose pale colour with greyish reflects. Nose woody and vanilla followed with exotic fruits aromas. Clear attack in mouth with well balanced of freshness, softness and roundness.

Aromas persistent on the finish.

Pair well with:

Sushi, light dishes, white meat and fish.

*also known as Vermentino

UPC Code:348610000015

