



CHÂTEAU D'ESCLANS WHISPERING ANGEL ROSÉ

£19.20

SKU: FRCEWAR

Categories: [Crisp & Fresh](#), [Rosé](#), [France](#), [Dry](#), [£20 - £49.99](#)

The appellation of Côtes de Provence covers a wide swathe of Provençal vineyard from Aix east to Cannes. Although much of the production is of dry rosé wine made from Cinsault, Carignan, Syrah and Cabernet Sauvignon, it does also cover red and white wines.

Producer

Chateau d'Esclans is located on an exceptional site, on elevated land near the Gorges de Pennafort, twenty kilometers northwest of the ancient Roman city of Frejus on the Mediterranean coast. The first traces of the chateau's site date back to Gaullist times

during which its location served as a lookout point to spot intruders coming by boat into the Gulf of Frejus. The surrounding land around Chateau d'Esclans is known as La Vallee des Esclans (the valley of the clans). At one point the entire area was part of the chateau's property and over time was gradually parceled out. In 2006 Sacha Lichine acquired Chateau d'Esclans beginning a new and exciting history for this remarkable Chateau and the 267 hectares surrounding it. Awarded The Wine Enthusiast's European Winery of The Year Award for 2014.

Tasting Notes

A pale partridge eye pink with perfumed bouquet, which follows with elegant summer fruits. The palate is refined and elegant with faint cherry nuances and beautifully integrated balancing acidity. This superb rose is made from

a blend of old vines and using traditional Burgundian winemaking techniques, resulting in a rounded and expressive Provence rose with unusual complexity.

Food

Drink as an aperitif or ideally served with fish soup, grilled sea fish like red mullet, tuna, bream or sardines or nicoise salad and cold Mediterranean vegetables.

