

LES CLANS



PORTFOLIO ROLE AND PLACEMENT

- Defies categorization - in a blind tasting, most wine experts would guess it is a White Burgundy like Meursault or Chassagne-Montrachet.
- Fine dining, white tablecloth, Wine Spectator grand award wine lists, traditional & historical hotels



FOOD PAIRINGS

- Lobster
- Steak au poivre
- Cheese soufflé
- Tuna tartare
- Sea bass ceviche
- Terrine foie gras



GRAPE VARIETIES

Predominantly Grenache and Rolle (Vermentino)



FORMATS AVAILABLE

750ml, 1.5L, 3L



KEY SELLING POINTS

- Château d'Esclans is the only rosé producer able to achieve this style of wine with such concentration
- Approachable when young, yet a rosé which can be aged.



TASTE PROFILE

- Very light transparent pale rosé color.
- Ripe red berry aromas with toasty and hazel nut notes. Ripe pineapple and ginger on the mouth. Rich and exotic. Black licorice notes as well.
- Full bodied, yet elegant. A classy wine.



VINEYARDS

50 to 55-year-old vines. Upper elevation vineyards. Rocky limestone and gravelly soils. AOC Côtes de Provence.



VINIFICATION

100% barrel fermented in demi-muids (600L French oak barrels; using new oak barrels, and 1 to 2-year-old barrels). Temperature controlled with 'bâtonnage' of the yeast lees. Eleven months aging in barrel. Late bottling due to extended contact with yeast lees and barrel aging.