



CÔTES DE PROVENCE 2013

Grapes grown from Château d'Esclans vineyard, consisting primarily of Grenache and Rolle (Vermentino).

Harvesting from sunrise to noon.

Optical grape sorting.

Destemming and slight crushing at 7-8°C to avoid oxidation.

Free run juice and first slight pressing.

No maceration.

Both free run juice and pressed juice are partially vinified in demi-muids (600 L barrels) and stainless steel.

Temperature controlled.

THE WALL STREET JOURNAL

Will Lyons on wine

2013 Château d'Esclans

A wonderful blend of Grenache and Rolle, this Provence wine sits in the glass with a delicate pale color. Lovely and dry with some herb and spice notes, it has a long, dry finish. Superb.

Jancis Robinson
JancisRobinson.com 16.5/20

2013 Château d'Esclans

Drink 2014-2015

Tasted blind. Grenache, Rolle. Very pale watery pink. Delicate light red fruit. Delicate dusty floral fragrance. Refined, dry-tasting Provençal style. Fresh, undemonstrative, persistent. Very good but a slight bitterness on the finish. (JH)

THE TASTING PANEL 90 POINTS

Antony Dias Blue

2013 Château d'Esclans

Ripe and elegant with depth and rich texture; smooth, lush and vibrant; long and balanced. Grenache and Rolle (Vermentino)

SPECTATOR



Jonathan Ray

2013 Château d'Esclans

A joyous blend of Grenache and Rolle (Vermentino). Dry, but wonderfully succulent, it has a heady scent of herbs and spice on the nose and a long, creamy, almost nutty, finish.

Wine Spectator 89 POINTS

2013 Château d'Esclans

A pure, unadorned style, with white peach, warm paving stone and cherry pit notes that glide along, laced with a talc hint through the elegant finish. Grenache and Rolle. Drink now. -JM



esclans.com/trade