Chateau D'Esclans

Galoupet Cru Classe 2023

[Image not available]

SIZE 75cl VINTAGE 2023 14% ABV

GRAPE VARIETIES Grenache (49%),

Other (17%), Syrah (15%), Rolle (12%), Cinsault (7%)

CLOSURE Natural Cork

L4266123 **SKU CODE**

Delicate & Light Rose **EXPRESSION**

COUNTRY France **REGION** Provence **ALLERGENS** Sulphur

Vegans, Vegetarians **SUITABLE FOR**

CLOSURE Natural Cork

3.29 PH

TOTAL ACIDITY 4.5g/I Tartaric

RESIDUAL SUGAR 0.6g/l

L4266123 SKU













TASTING NOTE

NOSE: Complex and intense: white fruit (peach), citrus fruits, bitter almonds complemented with delicate floral aromas. PALATE: Full bodied, layered with a long 2 & mineral finish, evoking the Mediterranean sea breeze which blows through our vineyards.

VINIFICATION

Each grape is carefully harvested, pressed, and vinified by plot. Our state-of-the-art press minimises oxidation, preserving pure aromatics. Temperature-controlled fermentation in our new barrel cellar enhances terroir expression. A portion matures in 600L barrels (50% new, 50% 1-yr old) for 4-5 months, enriching our refined blend crafted on January 25th.

FOOD MATCHING

A remarkably versatile wine: from the aperitif, to a spicy green curry, to rosemary lamb chops, Château Galoupet Cru Classé Rosé 2021 is a wine to accompany you at every step of your dining experience. 2