



# Southern Rhône

BRUNOLAFON  
wine selection



## Southern Rhône, Domaine des Escaravailles, Les Antimagnes, AOC Côtes du Rhône, Rosé

AOC Côtes du Rhône, Vallée du Rhône, France

Family estate owned by the Ferran family for 4 generations, founded in 1953 by Jean-Louis Ferran and managed since 1999 by his grandson Gilles, and joined by Gilles's daughter Madeline in 2018. The estate owes its name to the Occitan word "escaravay", which means "beetle", nickname that dates back to the 17th century. Vineyard in appellation Rasteau and Cairanne. The estate is mainly composed of old vines, that naturally produces a low yield. Next step : organic certification!

### PRESENTATION

Gastronomic rosé.

### TERROIR

This wine comes from the place called "Les Antimagnes" in Villedieu, with sandy soils. This area, located at an altitude of 340 m, is bordered by woods, which protect the vines and bring freshness to the wine.

### WINEMAKING

Hand picked early in the morning to take advantage of the cool night air. Total de-stemming and soft pressing. Cold settling and low temperature fermentation in stainless steel tanks (14-16°C).

### VARIETALS

Grenache noir 50%, Mourvèdre 30%, Cinsault 20%

### SERVING

12°C/54°F

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### TASTING

Pale pink color with silver reflections. Nose of vine peach and floral notes of acacia flowers. The mouth is supple, fruity and mineral with crushed strawberries. Summer rosé : refreshing, pleasant and greedy.

### FOOD PAIRINGS

Bricks with fresh goat cheese - Salmon carpaccio - Pistou soup - Skewer of veal marinated with herbs and sunny vegetables - Raspberry mille-feuille

