



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

## Whispering Angel Rosé, Côtes de Provence

|                           |         |
|---------------------------|---------|
| Usual Price               | £25.99  |
| Discount Price (inc. VAT) | £18.99  |
| Code                      | WHIS005 |

When you want to name-drop.....! Famous amongst those looking for the archetypal Provence rosé, this is arguably one of the best, most steely and most elegant of all the estate bottled wines currently on the market. An elegant rosé wine with a perfumed bouquet and flavours of summer fruits. A refined palate with faint cherry nuances and beautifully integrated balancing acidity.

### 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 rosé is made from a blend of old vines grown on the Esclans estate by Burgundian winemaking techniques resulting in a rounded and expressive Provence rosé with unusual complexity.





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| Specification     |  |
|-------------------|--|
| Vinification      | TWhispering Angel is made from grapes sourced from amongst the most choice Vineyards in the vicinity of the Esclans Valley and nearby in the Cotes de Provence region. Harvesting is conducted during the night time to avoid the heat of the day & to keep the crop fresh. Upon arriving in the Cellars, grapes are sorted for both health and quality through Optical Eye Sorting ensuring that the grapes, ultimately selected, are assessed accurately in terms of overall quality. Next is Soft Crushing followed by Temperature Reduction from approximately 20 degrees down to 7-8 degrees to lock in freshness and vivacity. Closed Circuit Pressing is conducted facilitating Minimal Oxidation producing Free Run Juice which is vinified in Stainless Steel, Temperature Controlled, Fermentation Tanks during which Battonage is conducted twice weekly. |
| ABV               | 13%  |
| Size              | 75cl   |
| Drinking Window   | Drink Now  |
| Country           | France   |
| Region            | Provence   |
| Type              | Rosé Wine  |
| Grape Mix         | 20% Grenache, 20% Cinsault, 20% Syrah, 20% Tibouren, 20% Rolle.  |
| Vintage           | 2024   |
| Style             | Dry  |
| Body              | Elegant, crisp and delicate  |
| Producer          | Château d'Esclans  |
| Producer Overview | Château d'Esclans is located on an exceptional site, on elevated land near the Gorges de Pennafort, 20 km northwest of the ancient Roman city of Fréjus on the Mediterranean coast. The first traces of the château's site date back to Gaullist time during which its location served as a lookout point to spot intruders coming by boat into the Gulf of Fréjus. The surrounding land around Château d'Esclans is known as La Vallée des Esclans (the valley of the clans). At one point the entire area was part of the Château's property and over time was gradually parceled out. In 2006 Sacha Lichine acquired Château 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.  |
| Closure Type      | Cork   |
| Food Matches      | Drink as an aperitif or ideally served with fish soup, grilled sea fish like red Mullet, Bream or Sardines or Niçoise salad and cold Mediterranean vegetables.   |
| Press Comments    | Awarded The Wine Enthusiast's European Winery of The Year Award for 2014.  |