Les Deux Anges Rosé

Château L'Escarelle

Elegant organic Provence rosé with peach, wild strawberry and citrus, a smooth texture and a fresh, dry finish.

Country	France
Region	Coteaux Varois en Provence AOP
Grapes	60% Syrah, 40% Grenache
Vintage	2025
Alcohol	13% ABV
Bottle size	750 ml
Style	Rosé, dry, fresh and elegant
Farming	Certified organic; HVE Level 3
Suitability	Vegan and vegetarian



Tasting note

Delicate peach and wild strawberry aromas meet citrus and a hint of apricot. The palate is dry and refreshing, with a smooth, rounded texture and lively acidity. Subtle grapefruit notes carry the finish, giving this elegant rosé the freshness for an aperitif and the texture to enjoy with food.

The producer

Château L'Escarelle sits amid extensive woodland in the hills of Provence, with organically certified vineyards reaching up to 500 metres. The estate also holds HVE Level 3 environmental certification. Les Deux Anges takes its name from two cherub statues discovered during cellar construction in 2015.

Winemaking

The grapes undergo two rounds of sorting before pressing and a period of cold settling. Temperature-controlled fermentation protects delicate fruit aromas, followed by ageing on fine lees to build texture and complexity. The wine sees no oak, keeping its bright fruit and fresh Provençal character at the forefront.

Food pairing

Seared scallops, tuna tataki, grilled prawns or Provençal vegetables.