

Château Les Mesclances, “Charmes” Rosé IGP Méditerranée

At the foot of the Massif des Maures in coastal Provence sits the gorgeous Château Les Mesclances, owned and operated by the Bargemon family since 1510. A picturesque estate that exudes timeless Provençal charm and elegance, Mesclances has become renowned in recent years for the production of evocative, expressive, beautifully balanced rosés, with positive changes in farming (certified organic as of 2020) and sensitive adjustments in the cellar (spontaneous fermentations, judicious extractions, minimization of sulfur) now bringing out the best in these optimally situated seaside vineyards. Their most friendly-priced and accessible rosé, “Charmes” blends Grenache, Cinsault, and Tibouren planted in lower-lying alluvial-soiled vineyards just a few kilometers from the Mediterranean; it combines classic Provence-rosé briskness and paleness of color with a well-measured dollop of mouthwatering vinosity, offering a bit more saltiness than the commonly encountered Côtes de Provence rosés from further inland.

“ We trust that our clients will appreciate the wines as we have, and that Chateau Les Mesclances will quickly build a loyal following among those who appreciate the style of rose that elevated Provence to its position at the top of the pink mountain. ”

Neal Rosenthal

Winery

“Mesclances” means “a confluence of rivers” in the local Provençal dialect, and this 30-hectare domaine, situated three kilometers from the Mediterranean in the commune of La Crau, is flanked by two streams and surrounded by thick forests. Owned by the Bargemon family since before the French Revolution, Mesclances produces wines of great purity and expressiveness, and without the use of synthetic chemicals (certified organic as of 2020). The geography of the estate dictates the various appellations found on the labels: vines on the plain below the slope are classified as IGP Méditerranée; the foot of the south-facing slope yields AOP Côtes de Provence, and the steeper incline of the hill carries the rare appellation Côtes de Provence La Londe, which carries a high concentration of schist in the soil.

Winemaking

Lightly macerated before pressing; fermented at a cool temperature via indigenous yeasts; aged on fine lees in stainless steel for 4-5 months before bottling.

DOMAINE
LES MESCLANCES



Méditerranée
INDICATION GÉOGRAPHIQUE PROTÉGÉE
ROSE WINE
MIS EN BOUTEILLE AU DOMAINE
SCEA LES MESCLANCES
3583, CHEMIN DU MOULIN PREMIER 83260 LA CRAU, FRANCE
CONTAINS SULFITES - PRODUCT OF FRANCE
ALC. 12.5% BY VOL. - 750 mL

Wine

Sourced from vineyards abutting the two streams that intersect on the estate, “Charmes” is comprised of 40% Grenache, 30% Cinsault, and 20% Tibouren, all planted in alluvial soils. Pressed shortly after harvest with minimal skin contact, its pale color and bright acid make for a highly drinkable and region-typical rosé.

Vineyards

Region: Provence

Appellation: IGP Méditerranée

Soil: alluvial soils deposited by two nearby streams

Age: 20 years on average

Eco-Practices: certified organic

Winemaking

Varietals: 40% Grenache, 30% Cinsault, and 20% Tibouren

Aging: 4-5 months in stainless steel on the fine lees