



“Some of my favorite Southern Rhône come from the Rasteau estate of Gilles Ferran, and they always deliver classic Provençal character and concentrated, pleasure-driven personalities.” – WA



RHÔNE ARTISAN
DOMAINE
des
ESCARAVAILLES

GILLES FERRAN, PROPRIETOR/WINEMAKER
PHILIPPE CAMBIE, CONSULTANT



In 1953 **Jean-Louis Ferran** purchased several hillside parcels perched above the southern Rhône villages of Rasteau, Roaix and Cairanne, adopting “Escaravailles” for his new domaine. Occitan for *black beetles*, “escaravailles” is a regional nickname for the black-robed monks of the area’s monasteries who from afar looked a bit like beetles crawling about on the hillsides tending vines.

First in the enology program at prestigious University of Montpellier, **Gilles Ferran**, Jean-Louis’ grandson, took up the estate reins in 1999, aided by friend and consultant **Philippe Cambie**. Built into a hillside atop Rasteau, the winery is surrounded by terraced vineyards. Grenache from these vineyards sets Escaravailles apart from the often overripe, over-extracted reds of its neighbors in this sun-baked area of Vaucluse. Of the estate’s total 160 acres, 100 sit high atop Rasteau hillsides, and the 40–50 year-old vines deliver impressive concentration. Syrah here averages 30-35 years, with the Grenache considerably older.

“With 160 acres of vines, most of them planted on hillsides in Rasteau, this is a serious estate that remains somewhat under the radar. It is run by Gilles Ferran, who graduated first in his class at the University of Montpellier’s

School of Oenology (the number two graduate that year was his best friend, Philippe Cambie, who now consults at Escaravailles).” – Robert M. Parker, Jr.

CÔTES-DU-RHÔNE Rouge “Les SABLIERES”

Old-vine Grenache and Syrah with some Carignan—an exciting red Rhône value and an excellent accompaniment to most grilled or roasted meat entrées, plates of cheeses, dried fruits and nuts served after dinner, and lively conversation into the night among friends.

WA on the 2015: **88pts** “60% Grenache, 30% Syrah and 10% Carignan, the 2015 Côtes du Rhône les Sabliers offers more peppery herbs, black currants and damp earth in a medium-bodied, plump, charming and downright hard to resist style. It, too, is a no-brainer purchase to drink over the coming 3-4 years.”

CÔTES-DU-RHÔNE VILLAGES RASTEAU “La PONCE”

From steep hillside vines, intense old-vine Grenache buttressed with a generous dollop of Syrah; rich with fine structure, a lilting energy lifts the old-vine concentration; elegant finish. Ferran’s stylish, intense old-vine Grenache “La Ponce” bottling is consistently excellent, exotic and savory.

WA on the 2015: **91pts** “A blend of 80% Grenache (matured in concrete) and 20% Syrah (matured in oak), the 2015 Rasteau la Ponce delivers creamy-textured blackberry fruit with hints of cola and allspice. It’s medium to full-bodied with a lingering, spicy finish and should drink well for another 4-5 years.”

WA on the 2016: **93+pts** “My favorite of the scarab beetle wines was the 2016 Rasteau la Ponce, a blend of Grenache (aged in concrete) and Syrah (aged in wood). Dried spices, cherries, and blueberries swirl together in outrageous harmony in this full-bodied, creamy-textured beauty that doesn’t lack for richness or vibrancy.”

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