

CHÂTEAU
GRAND ESCALION

Costières de Nîmes

2019

"This vintage offers a beautiful freshness, highlighted by red and citrus fruit aromas."



AWARDS

88 pts - Best Buy Wine Enthusiast

Vintage

After a dry spring and heatwave period between June and August, the vine finally adapted well it produced small but perfect healthy grappes full of aromas. At the end of the summer, there were a few welcomed storms which allowed the berries to reach maturity. The vintage promises to be of good quality with volumes about 10% lower than last year.

Grape varieties

60% Grenache, 40% Syrah

Terroir

Grenaches and Syrah came from terroir mainly composed of clay. Those parcels, around the estate, have the deepest soils. As a result, the vines reached their optimal water conditions, ensuring lower degrees, beautiful pale hues and great aromatic freshness.

Winemaking

The harvest – slightly later than in 2018 – began on August 29th. The grapes were harvested at night and very early in the morning to preserve their aromatic richness. The limpid musts, obtained by direct pressing followed by cold settling for 48 hours, were then fermented at low temperature (12-14°C).
Bottled in December 2019.
Vegan friendly

Service & food pairing suggestions

Tian of Provencal vegetables
Cod fillets and crushed tomatoes with coriander
Serve between 10 and 12°C, within 3 years of age.

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.