

CHÂTEAU
GRAND ESCALION

Costières de Nîmes Amoureuse

2018

"Behind the pale, rose-petal pink colour, it is a gastronomic wine with aromas of fresh red fruits and a remarkable liveliness. Full and round on the palate, the finish is long and voluptuous."



AWARDS

88 pts Wine Advocate

Vintage

Autumn was exceptionally dry. Spring reversed the trend with a significant accumulation of rain between April and June. The Summer months of 2018 were marked by sustained high temperatures yet with the water reserves accumulated during Spring, the vegetative cycle progressed without stress. A light storm on August 10th brought a welcome rainfall and the ripening process completed without incident. The harvest was carried out under dry conditions and was finished before the late September rains arrived.

Grape varieties

60% Grenache, 20% Syrah

Terroir

The parcels selected for this cuvee are located on the rich clay section of the Estate, with the exception of a plot of Grenache, with a richer profile, coming from pebble-rich soils on hillsides.

Winemaking

Harvest started on August 31 and ended on September 11 with the Grenache plot.
Grapes were picked in the coolest hours of the night and early morning and directly pressed on arrival in the cellar (from 3am) to obtain a lovely pale pink juice. Racking off the clear musts after a static settling of 48 hours at 15°C. Fermentation took place in closed vats and was held for 25 days at 14°C. After racking at the end of the alcoholic fermentation, the wine was left to clarify naturally in the cold autumnal cellar.
Bottled on January 28, 2019.
10,134 bottles produced.
Vegan Friendly.

Service & food pairing suggestions

Gravlax of wild salmon with citrus
Linguine with prawns, curry-coconut sauce
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.