

CHÂTEAU
GRAND ESCALION

Costières de Nîmes Amoureuse

2020

"Amoureuse 2020 reveals a seductive light pink color. On the nose, it offers notes of elderflower and raspberry candy. On the palate, the texture is silky and exhales aromas of grapefruit and redcurrant enhanced by a note of minerality. A beautiful balance for this gastronomic rosé !"



AWARDS

ARGENT Mondial du Rosé 05/2023
91 pts Wine Enthusiast

Vintage

At the beginning of the harvest, all the conditions were gathered for the success of this vintage: a rainy autumn ensuring optimal water recharging, a mild and dry winter, a summer marked by hot days and cool nights which helpful to retain freshness.. The harvest began in the 3rd week of August and took place in optimal conditions with a beautiful maturity and an excellent sanitary state.

Grape varieties

63% Grenache, 31% Syrah, 6% Rolle

Terroir

The parcels from which the grapes for this cuvée are produced come primarily from clay-rich soils, with the exception of a plot of Grenache, with a richer profile, coming from a pebble-rich hillside vineyard.

Winemaking

The grapes were harvested starting at 3am and until early morning while the temperatures were still cool, and pressed directly upon arriving in the winery. Racking-off of the must after a 48h static settling at 15°C (59°F). A long fermentation took place over 25 days in closed cement vats at 16°C – 18°C (60°F – 64°F). At the end of the alcoholic fermentation the wine was racked off and left to settle naturally in the autumnal coolness of the cellar.
Bottled on January 27th 2020.
14 133 bottles produced.
Vegan Wine

Service & food pairing suggestions

Duo of salmon and sea bream with lime and dill
Zucchini fritters stuffed with mozzarella cheese
Serve between 10 and 12°C (50°-54°F) within 3 years of age.