

CHÂTEAU
GRAND ESCALION

Costières de Nîmes Safranee

2017

"Aromas of ripe red plum and sweet spices with a full, round and long palate, characterize this wine in 2017."



AWARDS

Argent Concours Général Agricole de Paris 02/2019

Vintage

Weather conditions in 2017 were marked by high temperatures and a lack of rainfall disturbing the flowering process. The spring and summer heatwave resulted in a rapid evolution of sugar in the grapes without the maturity of tannins and anthocyanins being simultaneously acheived. Patience was therefore required to obtain a perfect phenolic maturity! The harvest was, however, particularly early and started on August 29th for red varieties. A great vigilance in the cellar associated with the quality of our terroirs, which have generally well resisted to the extreme conditions of this year, deliver here a nice vintage for the third year running.

Grape varieties

72% Syrah, 23% Grenache, 5% Carignan

Terroir

Parcel selection of 4 ha, on Villafranchian quartzitic pebbles deposited by the Rhône, lying on limono-clayey hillsides (Grenache, Carignan, Mourvèdre) and on red clay soils (Syrah). This terroir produces small grape bunches, well ventilated and guaranteeing perfect sanitary conditions.

Winemaking

Harvested between the 29th and 7th of September 2017. The destemmed grapes were placed directly into tanks without crushing. Maceration lasted 4 weeks with daily pumping-over to favour the diffusion of the tannins and a gentle concentration. 25% of the cuvée was matured for 10 months in French oak barrels. Bottled on 19th July 2018. 22 869 bottlles and 410 magnums produced. Vegan Friendly.

Service & food pairing suggestions

Camargue" black risotto, eggplant gratin
Serve at 14-16°C (60°-65°F). Ideally open 1 hour prior to serving

Maison Gabriel Meffre - 2 route des Princes d'Orange - 84190 Gigondas - Tel: +33 (0)4 90 12 32 32 - www.gabriel-meffre.fr
L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.