

CHÂTEAU
GRAND ESCALION

Costières de Nîmes Safranee

2018

"Concentrated aromas of jammy black fruits characterize this vintage. The generous and mouth-filling palate ends on a fresh and persistant finish."



AWARDS

90 pts Decanter 05/2023
89 pts Jeb Dunnuck
89 pts Wine Enthusiast

Vintage

2018 was atypical in many ways. This vintage required a constant presence from the vineyards to the cellar. After a mild Winter, the wet and rainy Spring gave way to a beautiful Summer, favoring a perfect growth of the grapes. September then ushered in an Indian Summer that proved to be more than ideal for harvests with cool nights and warm & sunny days. The grapes were harvested for a total of 8 weeks at optimal maturity and under ideal climatic conditons. The result is an elegant vintage with a particularly aromatic profile and a superbe balance.

Grape varieties

80% Syrah, 10% Grenache, 10% Mourvèdre

Terroir

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

Winemaking

Harvested from September 11th 2018. 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 25th July 2019.
15 252 bottlles and 240 magnums produced.
Vegan friendly.

Service & food pairing suggestions

Fillet of beef with roasted shallots
Soup of potimarron with truffles
Serve at 14-16°C (60°-65°F). Ideally open 1 hour prior to serving.
Optimum maturity:2019 – 2025