

CHÂTEAU
GRAND ESCALION

Costières de Nîmes Safranee

2021

"Belle robe violine due à la prédominance de la Syrah. A l'ouverture, nez fin, flatteur sur des petits fruits noirs (cerise, cassis) avec une touche d'épice. Un palais velouté, frais et élégant aux notes de violette en fin de bouche"



Grape varieties

80% Syrah, 20% Grenache

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 10th to 13th 2021. 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.85% of the cuvée was matured for 10 months in French oak barrels.
Bottled on 28th July 2022. 6 503 bottles and 20 magnums produced.

Service & food pairing suggestions

Porcini mushroom soup and parmesan crips.
Grilled rack of lamb with "herbes de provence"
Serve at 13-15°C (60°-65°F). Ideally open 1 hour prior to serving.
Optimum maturity:2021 – 2027

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