

CHÂTEAU
GRAND ESCALION

Costières de Nîmes Safranée

2022

"Lovely dark violet hue. Enticing and voluptuous nose of black fruit (cherry, blackcurrant) with a touch of spices. A very silky and smooth mouth with a hint of violets on the finish. Tasted Sept.2023."



Vintage

In 2022, the weather conditions were particularly hot and dry. These warm, dry conditions began in early May and resulted in early bud-break and vegetal growth. Practically no rain fell right up to mid-August, suggesting an early harvest. Then, from the 15th of August until the 5th of September, it rained one third of annual rainfall! Following a pause of several days to allow the vines to recover, the harvest finally took place under ideal conditions and resulted in a high-quality vintage with ripe and generous fruit.

Grape varieties

Uniquement Syrah

Terroir

Parcel selection of 2 ha, on Villafranchian quartzitic pebbles deposited by the Rhône, lying on red clay soils (Syrah). This terroir produces small grape bunches, well ventilated and guaranteeing perfect sanitary conditions. Age of the vines: 24 years on average.

Winemaking

Harvested from August 25th to September 2nd 2022. The destemmed grapes were placed directly into tanks without crushing. Maceration lasted 4 to 5 weeks with daily pumping-over to favour the diffusion of the tannins and a gentle concentration. 70% of the cuvée was matured for 9 months in French oak barrels from 2 to 4 wines. Bottled on 20th July 2023. 7 876 bottles and 391 magnums produced.

Service & food pairing suggestions

Boar terrine, grilled rack of lamb with “herbes de provence”, dark chocolate dessert.
Ideally open 1 hour prior to serving between 13-15°C (60°-65°F).
Optimum maturity: 2023 – 2027.