

CHÂTEAU
GRAND ESCALION

Costières de Nîmes Romane

2019

"A beautiful golden yellow colour. On the Nose it is extremely generous and open. It is charming with notes of pear and melon. Finally on the palate, Melon and yellow grapefruit express themselves in the mouth. Beautiful acidic tension that enhances the finish. It is a round and sweet wine appearing and lively."



Vintage

This year the harvest was a little late and was delayed by about ten days compared to 2018. As everywhere else, the June heat wave and the summer drought were not unrelated to the lowest yields recorded. Fortunately, quality was not affected. Although very small, the grapes are more concentrated and by their perfect maturity.

Grape varieties

40% Grenache Blanc, 40% Roussanne, 20% Rolle

Terroir

The plot is located in the area best able to withstand drought, on clay soil on a thick layer of Marl.

Winemaking

The harverest takes place at night, all the grape varieties are picked together and blended at harvest time. The pressing is pneumatic.
De-stemming at 48 to 12°C, then fermentation starts in vats for 2 weeks for early racking.
100% of the fermentation and maturing takes place in barrels for 6 months.

Service & food pairing suggestions

This white wine from the Costières de Nîmes will go perfectly with the freshness of a Caesar salad, prawns or shrimps on the Barbecue or mussels a la plancha.
It will go perfectly with a lemon tart for dessert.
Serve at 12°C

AWARDS

90 pts Jeb Dunnuck

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