

CHÂTEAU
GRAND ESCALION

Costières de Nîmes Romane

2023

"This 2023 vintage has a beautiful pale gold colour with green highlights. It offers a generous and open nose with delicate notes of white flowers and pear 'William'. The palate is fresh and mineral with notes of citrus and lemon zest on the finish. Tasted on February 2023"



Vintage

The dry, mild weather in winter continued into spring. The rain arrived just as the buds began to open and the bunches started to form, delaying the cycle somewhat but still allowing the vines to enjoy magnificent flowering conditions. The vines coped well with the record heatwave in the second half of August. The harvest, which took place quite late, was still very hot and dry. The bunches harvested were perfectly healthy overall, with concentrated berries. To sum up, a late and generous vintage with a highly aromatic profile and lovely substance.

Grape varieties

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

Terroir

The « Romane » parcel is located on clay-rich soil over a thick layer of Pliocene marl, well-adapted to retaining enough water to withstand the summer drought. These conditions are particularly suitable to the development of white grape varieties which benefit from an excellent water resource. Age of vines and yield: 9 years.

Winemaking

In order to retain the finest qualities of the grapes, the harvest took place during the coolest hours of the night of August 31st. Once the grapes arrived in the winery, they were immediately pneumatically pressed and the juices blended together. After a 48 hours settling in tank at 12°C / 53.6°F, fermentation started in tank and then continued in barrels. After 5 months in oak, the wine will be bottled on April, 2024.

Service & food pairing suggestions

Pairs nicely with moules marinière, scampi pasta or grilled vegetables.
Serve at 12°C – 53.6°F.