

CHÂTEAU
GRAND ESCALION

Costières de Nîmes Romane

2025

"This 2025 vintage stands out with its pale gold color, bright and luminous. The nose, delicate and expressive, reveals aromas of white-fleshed fruit, enhanced by notes of grapefruit. On the palate, the attack is fresh ans mineral, carried by a fine tension that extends through to a finish marked by hints of pomelo. Tasted on June 4,2026."



Vintage

2025 offers a vintage with a personality marked by intense climatic contrasts. Two extreme heat waves (in June and August) brought beautiful ripeness, while late summer rains preserved the freshness of the berries. Despite lower yields, the concentration and aromatic finesse achieved are remarkable. Our cuvées are balanced with great aromatic potential. This vintage will appeal to both enthusiasts and professionals alike with its generosity and brilliance.

Grape varieties

40% Clairette, 25 % Grenache Blanc, 25% Roussanne, 10% Rolle

Terroir

The selected parcels are 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. Average age of vines: 9 years. The proximity of the Camargue allows the vines to benefit from the cool night air provided by the Mediterranean Sea. These complementary elements bring balance and finesse to the wine. **Vineyard certified High Environmental Value**.

Winemaking

The grapes were harvested on 28th August except the Clairette grapes on 12th Sept. 2025. In order to retain the finest qualities of the grapes, the harvest took place during the coolest hours of the night. 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 for almost half of the wine. After 6 months ageing, the wines were blended before bottling on 25th March, 2026:7,374 bottles.

Service & food pairing suggestions

Serve between 10-12°C/50-54°F. Share on its own, with tapas, ceviche, grilled salmon, warm goat'chesse salad, chicken with mushrooms or apricot pie.
Serve at 12°C – 53.6°F.