

CHÂTEAU
GRAND ESCALION

Costières de Nîmes

2015

"Pale rose-petal hue, clear and bright. Open and jumping from the glass, the nose shows floral and red cherry notes and a delicate cinnamon spice. The palate is bracing and elegant with flavours of red currant and citrus. A wine destined for fine gastronomic pairings"



AWARDS

OR Concours des Vins d'Orange
88 pts Wine Advocate
89 pts Vinous
4.5/5 Guide Hubert
14,5/20 Terre de Vins
Epicure d'OR Magazine L'Epicurien

Vintage

After a classic Spring of alternating sunshine and rainy periods and a healthy flowering, the vine development was even and regular. July and August were hot and dry until late rains in August modified the planned harvest dates, requiring particular attention from our winemaking team. Harvest began the 31st of August for the Syrahs and the 9th of September for the Grenaches.

Grape varieties

62% Grenache, 38% Syrah

Terroir

The grapes come from young vines of Grenache and Syrah on stony-clay soil as well as from an older parcel of Syrah. This blend provides both freshness and richness to the wine.

Winemaking

To favour aromatic freshness and vivacity, the grapes were harvested during the early hours of the day when temperatures were at their coolest. The Syrah grapes went directly into the pneumatic press, what's known as "pressurage direct", to obtain the first and finest juice with no skin contact. The Grenache grapes spent a few hours of maceration on the skins and then the vats were "bled" of the fresh juice. After a cold settling period of 18 hours, the two varieties were then fermented together for about 3 weeks at low temperature.

Service & food pairing suggestions

Tartines au fromage de chèvre et copeaux de jambon noir de Bigorre
Goat cheese toasts with shreds of black ham from « Bigorre »
14°-16°C

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