

CHÂTEAU
GRAND ESCALION

Costières de Nîmes Amoureuse

"A very pale, delicate rose-petal hue. The nose is refined with notes of candy, citrus, and a hint of grapefruit. On the palate, a clean, precise attack leads to a generous, lively texture, supported by bright acidity and fine tension. The long, fresh finish is intense and aromatic, marked by a perfect balance between roundness and freshness. Tasting on 6th June,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% Grenache, 30% Mourvèdre, 30% Cinsault,

Terroir

The parcels for our 'Amoureuse' cuvée are located primarily on clay-rich soils, with the exception of a parcel of Grenache, with a richer profile, coming from a pebble-rich hillside vineyard. The proximity of the Camargue allows the vines to benefit from the cool night air provided by the Mediterranean. These complementary elements bring balance and finesse to the wine. Vineyard certified High Environmental Value.

Winemaking

The grapes were harvested between 29th August and 3rd Sept. 2025 in the early morning while the temperatures were still cool. They were pressed directly upon arriving in the winery (from 3 a.m.) to retain freshness. Racking-off of the must after 48h static settling at 15°C(59°F). A slow, gentle fermentation took place over 20 days in closed cement vats at 16-18°C (60°-64°F). At the end of the alccolic fermentation, the wine was racked off and left to settle naturally in the autumnal coolness of the cellar. Bottled on 26th March,2026. 3,830 bottles produced.

Service & food pairing suggestions

Share this gem of a gastronomic rosé with tapas, grilled sea fish, chicken tikka or Asian cooking'. Nicolas Speranza, winemaker Château Grand Escalion
Serve chilled between 10° and 12°C (50-53.5°F) within 3 years of age.

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