

CHÂTEAU
GRAND ESCALION

Costières de Nîmes Safranee

2014

"“Dark crimson robe due to the 75% Syrah with concentrated blue fruit and integrated oak aromas. The palate shows fresh fruit livelyness and silky, harmonious tannins. The finish is long and elegant.” Nicolas Speranza – Estate Manager/winemaker (Dec 2015)"



Vintage

After somewhat classic” Spring conditions, the vine growth was stable and constant, supported by atypical rainfall for this southern region. Thanks to a strong vigilance the grapes were harvested healthy and with excellent ripeness. Syrah have been harvested last, at the end of september, after the late-ripening grape varieties, to reach perfect maturity.
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Grape varieties

75% Syrah, 25% Grenache

Terroir

Villafranchian quartz pebbles deposited by the Rhône river and red clay

Winemaking

5-day skin soak prior to fermentation. According to tasting evaluation, an alternance of punching down, pumping over and rack-and-return methods were applied. Moderate extraction, especially towards the end of the alcoholic fermentation, to favour silky tannins. The free-run and press wine
were blended before being put into barrel and tank. 40% was placed in 3-year old oak barrels for a period of 8 months.
Bottled the 8th July 2015. 6.600 bottles produced.

Service & food pairing suggestions

“Bresse” chicken with wild mushrooms
Grilled lamb brochette with rosemary and salt of the Camargue
16°-18°C

AWARDS

90 pts Wine Advocate
89 pts Vinous
04-mai Guide Hubert
Coup de cœur La Revue du Vin de France
Coup de cœur Magazine L'Epicurien
15/20 - Coup de cœur Bettane & Desseauve

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