

CHÂTEAU
GRAND ESCALION

Costières de Nîmes Safranee

2016

"“Floral, perfumed notes of garrigue and raspberries emerge on the nose, followed by a wine that’s medium to full-bodied, creamy and supple in texture.” Joe Czerwinski – 30th Nov 2017"



AWARDS

90 pts Wine Advocate

Vintage

In the Costières de Nîmes area, there was a deficit of rainfall in the 2016 vintage, which began in the Spring. The Mediterranean grape varieties, not requiring much rain, suffered only mildly. The result was a smaller crop than average but one of very high quality.
There was simultaneous ripening of all the red varieties which facilitated the picking process. The Syrah grapes, which make up 47% of the Costières AOP, were small and dark skinned.

Grape varieties

75% Syrah, 15% Mourvèdre, 5% Grenache, 5% Carignan

Terroir

Parcel selection of 4,5 ha, on Villafranchian quartzitic pebbles deposited by the Rhône, lying on limono-clayey hillsides (Grenaches, Carignan, Mourvèdre) and on clay-limestone (Syrahs) soils. This terroir produces small grape bunches, well ventilated and guaranteeing perfect sanitary conditions.

Winemaking

The Syrah have been harvested between the 8th and 18th of September, Grenache on the 13th and Mourvèdre and Carignan on September 21st.
The destemmed grapes were placed directly into tanks without crushing. Maceration lasted 4 weeks with daily pumping-over to favour the diffusion of the tannins and a gentle concentration.
18% of the cuvée was matured for 9 months in 3-year oak barrels.
Bottled on 27 July 2017.
17 010 bottlles and 560 magnums produced.
Vegan Friendly.

Service & food pairing suggestions

Tian of Provencal vegetables
Serve at 14-16°C (60°-65°F). Ideally open 1 hour prior to serving.
Optimum maturity: 2017 – 2020

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