

CHÂTEAU
GRAND ESCALION

Costières de Nîmes Safranée

2019

"Deep rich color. The nose has notes of garrigue and plum. The mouth is structured and spicy with a rich finish of black fruits."



Vintage

Due to the high temperatures in July and August and very low rainfall, the harvest was started ten days later compared to 2018. Skins were thin and tannins very elegant, with notes of blackurrant and pepper. While the yields vary from plot to plot, the harvest on the estate was rather small overall. This vintage is dominated by aromatic concentration and purity of the fruit.

Grape varieties

55% Grenache, 35% Syrah, 10% Mourvèdre

Terroir

Syrahs : sandy/loess soil
Grenaches : deep red clay and marl soil
Mourvedres : layer of pebbles and cobbles over clay soil

Winemaking

Beginning of harvest on September 11, 2019.
Vatting time of 3 weeks in cement vats. They are worked daily by rack-and-return at the beginning of fermentation and then by pumping over.
Aged 11 months in vats.
Vegan Friendly.

Service & food pairing suggestions

Beef Carpaccio, Lamb Stew with spices.
Ideally open 1 hour prior to serving between 13-15°C.
Optimum maturity : 2021 – 2026

AWARDS

Défaut