

CHÂTEAU
GRAND ESCALION

Costières de Nîmes Amoureuse

2019

"Under its pale rosé colour, it is a food-friendly wine with aromas of fresh, red fruits and an invigorating acidity. Ample and round on the palate, it finishes long and voluptuous."



AWARDS

91 pts Wine Enthusiast

Vintage

After a dry spring and several heat waves between June and August, the vines adapted to the conditions and produced small, concentrated and very flavourful berries. A few welcome rainstorms towards the end of the summer allowed the grapes to be picked perfectly ripe. The vintage is of very high quality with approximately 10% less volume than 2018.

Grape varieties

70% Grenache, 8% Mourvèdre, 7% Syrah, 15% cépages blancs (Rolle, Roussanne, Grenache blanc)

Terroir

The parcels from which the grapes for this cuvée are produced come primarily from clay-rich soils, with the exception of a plot of Grenache, with a richer profile, coming from a pebble-rich hillside vineyard.

Winemaking

The grapes were harvested starting at 3am and until early morning while the temperatures were still cool, and pressed directly upon arriving in the winery. Racking-off of the must after a 48h static settling at 15°C (59°F). A long fermentation took place over 25 days in closed cement vats at a cool temperature of no more than 14°C (57°F). At the end of the alcoholic fermentation the wine was racked off and left to settle naturally in the autumnal coolness of the cellar.
Bottled on January 15th 2020. 8 552 bottles produced.
Vegan Wine

Service & food pairing suggestions

Gravlax of wild salmon with citrus
Linguine with prawns, curry-coconut sauce
Serve between 10 and 12°C (50°-54°F) within 3 years of age.